

### BETHEL HEIGHTS WEST BLOCK

The heart of the West Block of Pinot noir at Bethel Heights Vineyard is a five-acre section of Wädenswil clone vines planted in 1977 on their own roots. These are the oldest Pinot noir vines at Bethel Heights.

### WÄDENSWIL CLONES

Originally from Burgundy, the Wädenswil clones of Pinot noir are named after the viticulture experiment station in Wädenswil, Switzerland where they were indexed before coming to the United States many years ago. There are at least two Wädenswil clones commonly known in Oregon. The clone planted at Bethel Heights is officially designated UCD Clone 1A.

Our Wädenswil clone is a late ripener, usually harvested about ten days after our more widely planted Pommard clone. It also tends to have higher acidity, bigger clusters and smaller berries - hence darker color - than the Pommard.

In vintages like 2012 when late harvest allows the Wädenswil clone to achieve maximum flavor development, it yields exceptional wines of distinctive character, and then we select a few barrels for a block-designated wine.

#### 94 WINE SPECTATOR

“Fleshy, open-textured and light on its feet, with pretty strawberry and tomato leaf flavors that widen into red plum and spice elements as the finish expands and lengthens. Drink now through 2022.” – H.S.

### BETHEL HEIGHTS VINEYARD

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### 2012 PINOT NOIR • WEST BLOCK

*Certified Sustainably Grown*

Harvest date: October 14, 2012

Grapes at harvest: Brix: 23.5, pH: 3.16, TA 7.5 gr/liter

Finished wine: Alcohol 13.3%, pH: 3.32, TA: 6.15 gr/liter

Barrel aged 17 months in French oak, 50% new

187 six-pack cases produced

Bottled unfined March 19, 2014

Suggested Retail \$50

**THE 2012 VINTAGE** began slowly with a cool spring, but by late June the momentum shifted and we were tracking ten days ahead of 2011 at bloom. For the rest of the season we enjoyed warm temperatures and perfect ripening conditions. Harvest began almost three weeks earlier than in 2011, with fruit at optimum ripeness.

**VINIFICATION:** The fruit was de-stemmed before the five-day cold soak. At the onset of fermentation, the fermenters were punched down twice a day until they reached a peak temperature of 84 degrees, then three times per day during peak fermentation. The wine was gently aerated for the remainder of fermentation. After the completion of alcoholic fermentation the new wine was lightly pressed, settled for seven days, and then racked to a variety of French oak barrels. After 17 months the wine was racked to tank, allowed to settle for one month, and then bottled in March of 2014

**WINEMAKER NOTES:** Made from the oldest Pinot noir vines on our property, the West block features red fruits and a tension unrivaled by any of our other Pinots. A sinewy, athletic wine in its youth, the West Block will reward the patient, perhaps offering the greatest ageing potential of our single block offerings.