

BETHEL HEIGHTS WEST BLOCK

The West Block at Bethel Heights Vineyard is a five-acre section planted in 1977 to own-rooted Pinot noir of the heritage Wädenswil selection. These are the oldest Pinot noir vines at Bethel Heights.

Our Wädenswil selection is a late ripener, usually harvested about ten days after the more widely planted Pommard selection. It tends to have higher acidity, bigger clusters and smaller berries - hence darker color - than the Pommard. Each year we select a few barrels for a block-designated wine.

THE 2014 VINTAGE

2014 was our warmest vintage on record at Bethel Heights, presenting the possibility of over-wrought wines marked by the character of the growing season, and not of the place they are grown. We made a bold, potentially risky decision to leave a larger than usual crop on the vines to slow everything down, and it paid off with beautiful, balanced wines. 2014 was a year when great wine could only be made in the vineyard.

93 WINE ADVOCATE

“The 2014 Pinot Noir West Block has a crisp, slightly chalky bouquet with redcurrant and cranberry scents, fine delineation and mineralité, though quite "serious" in style. The palate follows suit with firm and quite firm tannin; this is a serious style of Pinot Noir, but one beautifully balanced and focused, great tension from start to finish with a chalkiness coming through on the finish. This is an excellent Pinot Noir that should repay long-term ageing.”

BETHEL HEIGHTS VINEYARD

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2014 PINOT NOIR • WEST BLOCK

LIVE Certified Sustainable

Harvest date: October 7, 2014

Grapes at harvest: Brix: 24, pH: 3.23, TA: 6.3 gr/liter

Finished wine: Alcohol 13.0%, pH: 3.4, TA: 6 gr/liter

Barrel aged 17 months in French oak, 50% new

250 cases produced

Bottled unfiltered April 4, 2016

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 gently aerated once per day 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 April of 2016.

WINEMAKER NOTES: Aromas of black cherry, black currant, chalk dust, and a hint of cooking chocolate. The palate is black cherries and rhubarb, all tucked into the West Block's trademark acidity and firm, balancing tannins. While elegance is in this wine's future, it will take some time to get there and the patient will be rewarded by laying this down for 7-10 years.