

## Willamette Valley Hillsides

Oregon's wine pioneers came to the Willamette Valley looking for the perfect place to grow Pinot noir – a place where longer hours of daylight and cooler growing conditions allow wine grapes to ripen slowly, with a long period of flavor development at the end of the growing season, and harvest in late September or early October. Ninety percent of the Pinot noir grown in Oregon is grown in the Willamette Valley.

But once that most fundamental choice has been made, it must be said that most of the acres of the Willamette Valley are deep, rich valley-floor soils that can spell trouble for Pinot noir. In almost all cases, the great Pinots of the Willamette Valley are grown on hillside sites well above the valley floor. That is the common denominator of the Willamette Valley appellation, regardless of a significant diversity of soil types and weather patterns in the various sub-regions of the Valley.

### THE 2011 VINTAGE

Pinot noir dreams of vintages where it can hang on the vines till the very end of October, taking its own sweet time becoming what it was meant to be. In 2011 the pinot dream came true. This was the latest vintage on record in the Willamette Valley. Except for one hot spell in early September, temperatures rarely found their way into the '90s, and harvest did not begin until late October. In the end, the long, relatively dry fall and very extended hang time led to wines of great concentration and intensity with moderate alcohol

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### 2011 PINOT NOIR ♦ WILLAMETTE VALLEY

Harvest dates: October 25 – November 11, 2011

Fruit source: 43% Vitae Springs Vineyard,  
25% Bethel Heights Vineyard, 18% Lewman Vineyard,  
10% Illahe Vineyards, 4% Carter Vineyard

Finished wine: Alcohol: 12.0%, pH: 3.4, TA: 6.3 g/L  
Barrel aged 10 months in French oak, 5% new barrels

1383 cases produced. Bottled September 24, 2012

Suggested retail \$28

**VINIFICATION:** The fruit was gently destemmed into 1.5-ton fermentation bins and cold soaked for 7-9 days. Primary fermentation lasted 7 days, with minimal punching down at the onset and only pump overs after a peak temperature of 88 degrees was achieved. The new wine was pressed at dryness and settled for 7 days before being racked to barrels.

**WINEMAKER NOTES:** Initial aromas of pine resin and mocha give way to new strawberries and raspberries. The wine is elegant yet lively on the palate with flavors of raspberries and Royal Anne cherries and a hint of fresh parsley. The acidity gives the wine energy and movement on the palate and fine grain tannins carry the wine to a smooth, almost ethereal finish.

### 90 WINE ADVOCATE

"Bethel Height's basic, Willamette Valley appellation 2011 Pinot Noir projects vintage typically juicy, tart cherry and red currant that contrast yet compliment fascinatingly and deliciously a saliva-inducing undertone of marrow-rich veal stock. There is a striking and exhilarating buoyancy here borne at least in part of the mere 12.0% alcohol. A berry seed crunch lends invigoration to a mouth-wateringly sustained finish, capping an excellent value that should drink beautifully through at least 2017, though quite possibly well beyond."