

THE HEART OF BETHEL HEIGHTS

VINEYARD IS PINOT NOIR. More than half the vineyard, over thirty acres, is planted to Pinot noir. The oldest vines, planted in 1977 and 1979, are the Pommard and Wädenswil clones. More recent plantings include Dijon clones 114, 115 and 777. Over the years the different slopes and soils of each block have asserted themselves in the character of the wines grown on them. Our viticultural and winemaking practices have been refined over the years to maximize the specific potential of each.

We produce several different bottlings of Pinot noir each year, of which the largest is around 2000 cases of **ESTATE GROWN PINOT NOIR** which blends fruit from a cross section of the estate vineyard, creating a unique signature wine with many layers.

OUR VITICULTURE emphasizes small crop size and intensive canopy management for wine quality. We practice sustainable agriculture for the health of our soils and vines, and for the quality of our wines.

OUR WINEMAKING emphasizes gentle handling, for wines that are approachable when young without sacrificing ageability. At harvest the fruit is destemmed but not crushed and then poured into small open fermenters where fermentation is allowed to proceed spontaneously without inoculation. After fermentation the wine is aged in center-of-France oak for ten to fourteen months depending on the character of specific lots. The wines are raked as little as possible, and are usually bottled unfiltered.

BETHEL HEIGHTS VINEYARD

6060 Bethel Heights Road NW
Salem, Oregon 97304 U.S.A.

Phone (503) 581-2262

Fax (503) 581-0943

Website: www.bethelheights.com

Email: info@bethelheights.com



2000 PINOT NOIR * ESTATE GROWN

Harvest dates: September 28 - October 8, 2000

Grapes at harvest: Brix : 23.5 - 24, pH: 3.2 - 3.5, TA: 7.84
gr/liter

Barrel aged 14 months in Center of France oak, 30% new

Finished wine: Alcohol 13.6 %, pH: 3.6, TA: 6.8 gr/liter

1950 Cases produced Bottled unfiltered, February 2001

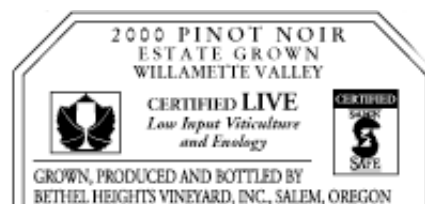
Suggested Retail \$25

The 2000 vintage: 2000 followed the typical pattern for a good Oregon vintage. Bloom in mid-June under sunny skies set a large crop that had to be thinned aggressively. Sunny dry weather, not too hot, through the summer, and a shot of rain in early September kept the vines healthy through a long slow ripening period. Harvest in mid-October with no rain. The most unusual feature of the vintage was extraordinarily high sugars at harvest, with no loss of natural acidity.

Winemaker notes: The signature of this wine is intense black cherry fruit with hints of black pepper. The powerful fruit makes it enjoyable young; the underlying structure bodes well for aging.

Food recommendations: Pinot noir complements a wide range of foods. Some of the classic partners are salmon, lamb, and wild mushrooms. A Bethel Heights favorite is grilled duck breast with marionberry sauce.

Certified Sustainably Grown



LIVE is a sustainable agriculture program certified under international standards

Salmon Safe certifies farming practices that restore and protect healthy streams and

of Integrated Production. For details go to liveinc.org rivers. For details, go to salmonsafe.org

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