

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.

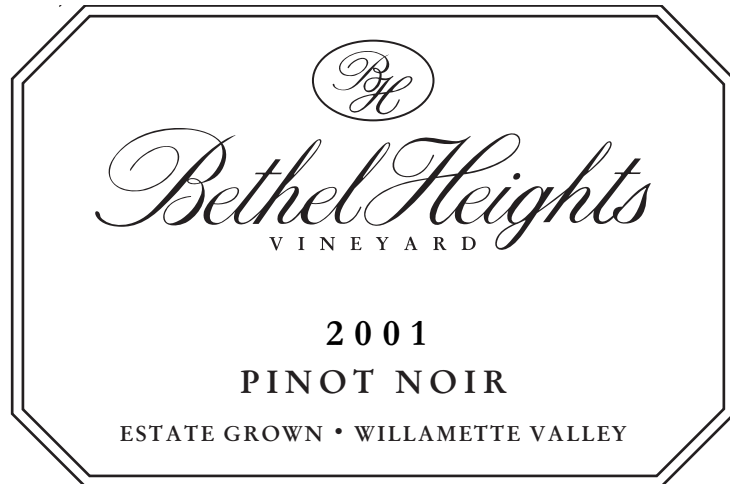
We produce several different bottlings of Pinot noir each year, of which the largest is around 2500 cases of **ESTATE GROWN PINOT NOIR** which blends fruit from a cross section of the estate vineyard, creating a unique signature wine with many layers.

OUR VITICULTURE emphasizes small crop size and intensive canopy management to bring fruit to full maturity even in the most challenging vintages. 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 gently into 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

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2001 PINOT NOIR • ESTATE GROWN

Harvest dates: October 5 - 14, 2001

Grapes at harvest: Brix : 22.8 - 25.0, pH: 3.2 - 3.5, TA: 5.5 - 6.7 gr/liter

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

Finished wine: Alcohol 13.7 %, pH: 3.57, TA: 5.5 gr/liter

2176 cases produced, bottled unfiltered February 2003

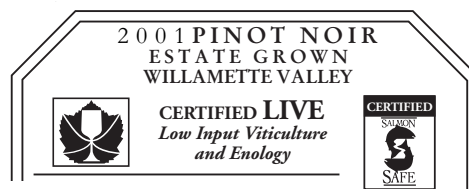
Suggested Retail \$25

The 2001 vintage: 2001 followed the typical pattern of a good Oregon vintage, very similar to 2000. Sunny skies during bloom resulted in a large crop that required very aggressive thinning to bring the crop load down to two tons per acre. The Summer was dry, but a shot of rain in September kept the vines healthy through the ripening period. Harvest took place in early October with no rain. In spite of repeated thinning, this was our largest crop since 1987.

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 of Integrated Production. For details go to liveinc.org

Salmon Safe certifies farming practices that restore and protect healthy streams and rivers. For details, go to salmonsafe.org