

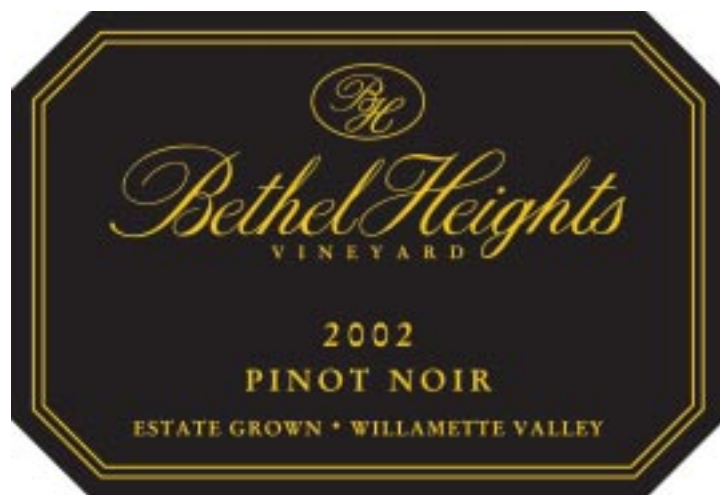
THE HEART OF BETHEL HEIGHTS VINEYARD IS PINOT NOIR. More than half the vineyard, over thirty acres, is planted to Pinot noir. The oldest vines, planted in 1977 and 1979, are the Pommard and Wädenswil clones. More recent plantings include Dijon clones 114, 115 and 777. Over the years the different slopes 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 racked as little as possible, and are usually bottled unfiltered.

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2002 PINOT NOIR • ESTATE GROWN

Harvest dates: October 6 - 20, 2002

Grapes at harvest: Brix : 22.8 - 25.7, pH: 3.2 - 3.45, TA: 6.5 - 8.5 gr/liter

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

Finished wine: Alcohol 13.9 %, pH: 3.74, TA: 5.2 gr/liter

1596 cases produced, bottled unfiltered December 2003

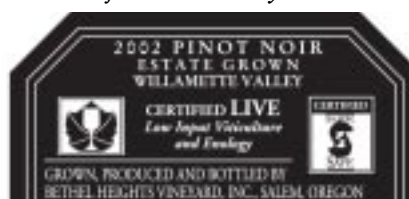
Suggested Retail \$25

Vintage 2002: The 2002 growing season proved to be one of the longest and warmest in the last decade. The resulting wines are among the most generous we've seen since the warm vintages of '90, '92 and '94 with very ripe flavors, rich textures and considerable structure.

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.

90 The Wine Spectator : "Firm and nicely focused to show its peppery black cherry flavors, balanced well with fine tannins and just enough acidity to give it zest. Finishes with a floral, cedary touch. Cries out for food. Roast chicken, anyone?"

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