

THE HEART OF BETHEL HEIGHTS VINEYARD IS PINOT NOIR. Three-fourths of the original estate vineyard, thirty-seven acres, is planted to Pinot noir. The new Justice Vineyard, planted in 1999, brought another thirteen acres of Pinot noir into the estate blend starting in 2003. The oldest vines, planted in 1977 and 1979, are Pommard and Wädenswil clones. More recent plantings include Dijon clones 114, 115, 667 and 777.

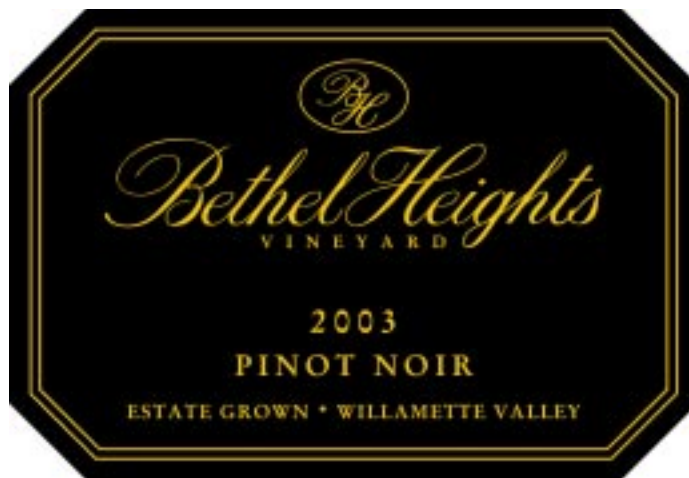
BETHEL HEIGHTS ESTATE GROWN PINOT NOIR blends fruit from all the different sections of the estate vineyards, creating a unique signature wine.

OWNER/WINEMAKER TERRY CASTEEL HAS 20 YEARS OF EXPERIENCE BRINGING OUT THE BEST FROM THE FRUIT OF OUR ESTATE VINEYARD. Terry's 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 bins 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.

OUR ESTATE VINEYARDS ARE MANAGED FOR MAXIMUM WINE QUALITY BY OWNER/VINEYARD MANAGER TED CASTEEL. 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.

BETHEL HEIGHTS VINEYARD

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2003 PINOT NOIR • ESTATE GROWN

Harvest dates: September 26 - October 10, 2003

Grapes at harvest: Brix : 22.8 - 25.0, pH: 3.2 - 3.3, TA: 5.0 - 6.2 gr/liter

Barrel aged 11 months in Center of France oak, 30% new

Finished wine: Alcohol 13.9 %, pH: 3.68, TA: 5.2 gr/liter

5032 cases produced, bottled September 2004

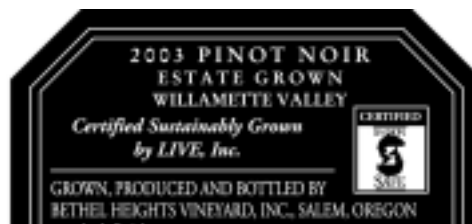
Suggested Retail \$25

The 2003 Vintage: 2003 produced a long growing season when we enjoyed the luxury of harvesting when the fruit was perfectly ripe. Spring was quite rainy, and we began with a good charge of water in the soil. Summer warmed up dramatically, with a significant number of days over 90 degrees, but cool evening temperatures preserved acidity and balance in the wines.

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