

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 MAKING WINE 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.

OUR ESTATE VINEYARDS ARE MANAGED FOR 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.

Certified Sustainably Grown: The 2004 Estate Grown Pinot Noir is certified sustainably grown by LIVE Inc. and Salmon Safe™. **LIVE** is a sustainable agriculture program certified by IOBC under international standards of Integrated Production. For details go to www.liveinc.org. **Salmon Safe** certifies farming practices that restore and protect healthy streams and rivers. For details, go to www.salmonsafe.org.

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2004 PINOT NOIR ESTATE GROWN

Harvest dates: September 24 – October 5, 2004

Grapes at harvest:

Brix : 23.2 – 24.4 pH: 3.2 – 3.45, TA: 6.5 - 7.2 gr/liter

Finished wine: Alcohol 14.1 %, pH: 3.68, TA: 5.3 gr/liter

Barrel aged 13 months in Center of France oak, 25% new

4170 cases produced, bottled December 2005

Suggested Retail \$30

The 2004 Vintage: A warmer than normal late winter and early spring got the year off to a fast start. Bloom was underway in early June. A hot mid season, combined with the early start, raised concerns about a hot vintage, but cool evening temperatures preserved acidity and balance in the wines.

Occasional fall storms created conditions for both great wines and disease pressure. Happily we dodged the worst of the late August storm. A warm September with normal precipitation led to a classic Oregon vintage with intense varietal expression and considerable wine intensity. (Similar to '83, '88, '89, '90.)

Vinification: This wine is a blend of many different blocks in the estate vineyards. We keep the lots separate in the winery, fermenting in small containers, so we can tailor our winemaking to the eccentricities of the individual vineyard blocks. Some require more aggressive treatment to give us their full complement of aroma and flavor while others readily release their aromas and flavors with a minimum of handling. Hence, some receive enzymes, some do not. Some receive dry ice and a five-day cold soak and others are left at ambient temperature to start on their own. Some are inoculated with proprietary yeast, some are not. The resulting wine is a complex blend of wine lots, each vinified according to its own needs.

Tasting notes: This is a rich, powerful wine with a nose of black fruites and earth, with black currant, blackberry and black cherry dominating. There is a hint of mint and oak spice in the background. Entry is sweet and round, fine tannins broaden the wine on the palate, and good acid balance carries the wine to a long finish. Ageworthy.