

### **EOLA-AMITY HILLS : A NEW APPELLATION**

Bethel Heights Vineyard is one of the oldest vineyards in the Eola-Amity Hills, an independent hill chain of volcanic origin in the center of Oregon's Willamette Valley. In July 2006, this area was granted a federally approved viticultural appellation of origin, recognizing the distinctive character of wines from our area. This new appellation appears on the label of our Estate Grown Pinot Noir for the first time with the release of the 2005 vintage.

### **BETHEL HEIGHTS VINEYARD ESTATE GROWN PINOT NOIR IS A UNIQUE SIGNATURE WINE, BLENDING FRUIT FROM ALL THE DIFFERENT SECTIONS OF THE ESTATE VINEYARD.**

Thirty-seven acres of the original estate vineyard are planted to Pinot noir. The oldest vines, planted in 1977 and 1979, are Pommard and Wädenswil clones. More recent plantings include Dijon clones 114, 115, 667 and 777. The new Justice Vineyard, planted in 1999, brought another thirteen acres of Pinot noir into the estate blend starting in 2003.

**OUR WINEMAKING STYLE** emphasizes gentle handling throughout the entire winemaking process, for wines that are approachable when young without sacrificing ageability.

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

### **CERTIFIED SUSTAINABLY GROWN**

We practice sustainable agriculture for the health of our soils and vines, and for the quality of our wines. The 2005 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](http://www.liveinc.org). **Salmon Safe** certifies farming practices that restore and protect healthy streams and rivers. For details, go to [www.salmonsafe.org](http://www.salmonsafe.org).

### **BETHEL HEIGHTS VINEYARD**

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### **2005 PINOT NOIR • ESTATE GROWN**

Harvest dates: September 29 - October 21, 2005

Grapes at harvest:

Brix : 23.4 – 24.1 pH: 3.2 – 3.35, TA: 6.0 - 7.0 gr/liter

Finished wine:

Alcohol 13.8 %, pH: 3.62, TA: 5.4 gr/liter

Barrel aged 11 months in French oak, 30% new barrels

3500 cases produced, bottled September 2006

Suggested Retail \$30

**THE 2005 VINTAGE:** 2005 was the coolest vintage that we have had in Oregon in quite a while. It got off to a very early start (March budbreak), but the weather turned cool and rainy in late spring and early summer, leading to a reduced crop due to poor set. An intensely warm mid-summer followed. An equal mix of bright, sunny days and cool, showery periods characterized the fall.

Although most Oregon growers would prefer no rain at all from *veraison* until harvest, in Burgundy they say a good rainstorm in early September is a basic ingredient of a great vintage, and we have seen in recent vintages that excessive heat in the fall can be more detrimental to wine quality than rain. 2005 was a classic example of fall rains providing balance to the fruit after a warm, dry summer; it gave us wines of moderate alcohol, medium body, supple structure, and good typicity, both of variety and place, and very good balance.

**VINIFICATION:** The fruit was completely destemmed, then fermented in small open-top containers, pressed when dry and settled for three days before barreling. It was aged for eleven months in French oak, 30% new barrels.

**TASTING NOTES:** Aromas and flavors of black cherry, blueberry and raspberry, cinnamon and well-integrated oak spice. The texture is quite supple. Fine-grained tannins accentuate the long finish.