

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 now appears on the label of our Estate Grown Pinot Noir.

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

BETHEL HEIGHTS VINEYARD

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2006 PINOT NOIR • ESTATE GROWN

Harvest dates: September 25 through October 12, 2006

Grapes at harvest:

Brix : 23.5 - 25.0 pH: 3.25 - 3.7, TA: 6 - 8 gr/liter

Finished wine:

Alcohol 13.86 %, pH: 3.69, TA: 5.1 gr/liter

Barrel aged 10 months in French oak, 30% new barrels

4400 cases produced, bottled August 2007

Suggested Retail \$30

THE 2006 VINTAGE: As a general rule a large crop usually means a bit less concentration in the wines, but 2006 was an exception. Mother Nature provided the extra heat and light necessary to ripen a larger crop, and there was plenty of moisture in the soil at the beginning of the season to carry it through. Unlike 2003, another exceptionally warm vintage, in 2006 all the heat came in early to mid-summer (five days over 100° between May and July). Since the heat came before color change, rather than at the end of the season as it did in 2003, the grapes actually ripened in relatively cool conditions and therefore have more expressive fruit and more freshness than one might expect from a hot vintage. There was no rain to threaten the integrity of the fruit before the harvest.

VINIFICATION: 2006 was a year of exceptionally ripe stems on the clusters, which persuaded us to de-stem only 70% of the fruit and leave 30% to ferment as whole clusters. This allowed us to make rather well-structured wines for such a ripe vintage. The fruit was cold soaked for 5 days and then fermented in small open top bins. The must was pressed at dryness, settled for 72 hours, then racked to barrels.

TASTING NOTES: Ripe aromas of raspberry, plum, and black cherry are nicely complimented by oak spice, cola, and minerality. The palate is lush black cherry and boysenberry over lively acidity and well-balanced, fine grained tannin. Graceful and ageworthy.