

THE EOLA-AMITY HILLS AVA

Bethel Heights is one of the oldest vineyards in the Eola-Amity Hills, an independent hill chain in the center of Oregon's Willamette Valley. Here the climate is dominated by more direct access to cool ocean winds than other parts of the Willamette Valley, and the volcanic soils are characteristically shallower and rockier, and therefore better drained, than in other parts of the Valley. In these conditions, Pinot noir can safely ripen on the vines long into October, come heat or rain, reaching full flavor potential without losing the bright acidity and fine-grain tannins that give great Pinot noir its structure and balance.

BETHEL HEIGHTS "BLACK LABEL" ESTATE GROWN PINOT NOIR blends fruit from all the different sections of the 70-acre estate vineyard. This wine truly encompasses the entire breadth of expression at Bethel Heights: the youthful exuberance of the 10-year-old Justice Vineyard combined with the brooding, earthy complexity of our old vines that have spent 33 years exploring the depths of our soil.

FOOD PAIRING: This wine is very versatile with food, but the first thing that comes to mind is mushrooms. Consider pairing it with the "Wild Mushroom Soup" from our website recipe collection.

OREGON CERTIFIED SUSTAINABLE WINE

The OCSW logo on the back label guarantees that the wine was made using responsible agriculture and winemaking practices, and that both of those processes were certified by an independent third-party. Read more about our sustainability program at bethelheights.com.

BETHEL HEIGHTS VINEYARD

6060 Bethel Heights Road NW
Salem, Oregon 97304 USA
Ph (503) 581-2262 Fax (503) 581-0943
www.bethelheights.com



2009 PINOT NOIR • ESTATE GROWN

Certified Sustainably Grown

Harvest dates: October 1-20, 2009

Grapes at harvest:

Brix : 23 - 24.5, pH: 3.1 - 3.4 TA: 6.2 - 8.5 gr/liter

Finished wine: Alcohol 13.6 %, pH 3.59, TA: 5.3 g/L

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

3231 cases produced; bottled September 20, 2010

Suggested retail \$32

THE 2009 VINTAGE in the Willamette Valley was warm and sometimes hot during the summer, with a couple of extraordinary heat spikes. September was atypically sunny and warm. October continued dry, but cool enough to extend hang time without losing balance in the fruit. The grapes were harvested during the first three weeks of October, with great acidity and full flavor development.

VINIFICATION: The fruit was gently destemmed, cold soaked at 45 degrees for 5 - 7 days, then gradually allowed to warm up prior to yeast inoculation. The fruit was punched down twice per day at the onset of fermentation, three times per day at peak temperature (1-2 days) and then pumped over twice per day until dryness. It was barrel aged 11 months in French oak, 30% new barrels.

TASTING NOTES: Black pepper, cloves, nutmeg, and anise open the bouquet, gradually giving way to raspberries, royal anne cherries, and orange zest. The palate opens with pure black cherries framed by bright, juicy acidity and fine grain tannins. The wines of 2009 are expressing their fruit early, but we believe this wine has the structure and acidity to age gracefully for 10-15 years.

92 WINE SPECTATOR INSIDER

"Light in texture and weight, but shows real presence with its strawberry and cherry fruit, with cinnamon and talcum overtones. Finishes with refinement and grace. Drink now through 2019."