

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.

The Eola-Amity Hills became a federally designated AVA (American Viticultural Area) in 2006.

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.

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

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2010 PINOT NOIR • ESTATE GROWN

Certified Sustainably Grown

Harvest dates: October 18-24

Grapes at harvest:

Brix 22-23.5, pH 3-3.1, TA 6.8-9.5 gr/liter

Finished wine: Alcohol 12.5 %, pH 3.35, TA 6.85 g/L

Barrel aged 10 months in French oak, 33% new barrels

3042 cases produced; bottled September 20, 2011

Suggested retail \$32

THE 2010 VINTAGE: The 2010 growing season started very slowly, with cool, damp weather through June, driving bloom into early July. Yields were very low, due in part to early season weather conditions and also due to very aggressive crop thinning to compensate for the late start. Weather continued cool through the summer into September, but a perfect Indian Summer carried the fruit to ideal maturity in late October. We waited to pick until the last possible moment, and then, with rain on the horizon, we picked all our fruit in five days between the 18th and 23rd of October. Months of anxious worry and meticulous viticulture were rewarded with wines of moderate alcohol and excellent fruit intensity.

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 10 months in French oak, 33% new barrels.

TASTING NOTES: Aromas of cedar, black pepper, anise, dried cherries, almond, and hints of sweet oak spice. The palate features fresh raspberries and cherries and mouthwatering acidity over subtle baking spice and cooking chocolate flavors. The finish is long and crisp, framed by fine-grained tannins. The 2010 vintage is built to last, and I suspect these wines will age gracefully for well over a decade. *Ben Casteel*