

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, hence 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 ESTATE PINOT NOIR blends fruit from all the different sections of our 70-acre estate vineyard. It encompasses the entire breadth of expression at Bethel Heights, from the youthful exuberance of the 12-year-old Justice Vineyard to the brooding, earthy complexity of our old vines that have been exploring the depths of our soil for more than thirty years.

THE 2011 VINTAGE: In a nutshell, this was the latest vintage on record in the Willamette Valley. All of the principal phenological benchmarks were much later than normal: budbreak delayed until early May, bloom at only 50% on the 9th of July, *veraison* just beginning in early September. Except for one hot spell in early September, temperatures rarely found their way into the '90s in 2011.

Harvest began on the 24th of October, the latest ever experienced at Bethel Heights. In the end, the long, relatively dry fall and very extended hang time led to wines of great concentration and intensity with moderate alcohol.

BETHEL HEIGHTS VINEYARD

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



2011 PINOT NOIR • ESTATE

Certified Sustainably Grown

Harvest dates: October 25 – November 1, 2011

Grapes at harvest:

Brix 21.8-22.3, pH 3.03-3.16, TA 8.1 gr/liter

Finished wine: Alcohol 12.2 %, pH 3.52, TA 6.2 g/L

Barrel aged 11 months in French oak, 35% new barrels

4566 cases produced; bottled September 2012

Suggested retail \$32

VINIFICATION: The fruit was gently de-stemmed, 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 a day at the onset of fermentation, three times a day at peak temperature, and then pumped over twice per day until dryness. It was barrel aged in French oak, 35% new.

WINEMAKER NOTES: Aromas of raspberries and black currant, with subtle hints of rhubarb, sandalwood, clove and black pepper. The wine finishes with bright acidity and fine-grain tannins.

90 WINE ADVOCATE

“The Bethel Heights 2011 Pinot Noir Estate displays tart-edged dark plum and cherry with a glowingly cyanic enhancement from their pits. Infusions of fresh ginger, black tea, iris root and citrus oils are as vintage-typical as the wine’s brightness of fruit. Firm yet polished at mid-palate, this finishes with zesty invigoration and interactive complexity, benefiting from the levity and prominent acidity that are likewise vintage hallmarks. In short: a quintessential and delightful 2011 Willamette Pinot that offers fine value and ought to delight through at least 2018.”