

BETHEL HEIGHTS

ESTATE PINOT NOIR

This wine blends fruit from all the different sections of our 100-acre estate vineyards. This wine truly encompasses the entire breadth of expression at Bethel Heights: the youthful exuberance of the 4-year-old Ingram Lane Vineyard, the vibrancy and freshness of 13-year-old Justice Vineyard, and the brooding, earthy complexity of our old vines that have explored the depths of our soil for more than thirty years.



2013 PINOT NOIR • ESTATE

Certified Sustainably Grown

Harvest dates: September 16 – October 8, 2013

Grapes at harvest:

Brix 22.5, pH 3.2, TA 5.8 gr/liter

Finished wine: Alcohol 12.6%, pH 3.38, TA 5.4 g/L

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

Production: 3478 cases 750 ml; 820 cases 375 ml

Bottled August 20, 2014

THE EOLA-AMITY HILLS AVA

Here in the Eola-Amity Hills AVA 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 well 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 2013 VINTAGE

Through most of the growing season 2013 was on track to become another warm, early, plump vintage like 2012, but a wholly Oregon-esque weather event in the last week of September brought rain and cool and allowed the fruit to emerge at the other end with all the complexity and nuance of a classic cool, late vintage. The resulting wines are beautiful and uniquely Oregon.

VINIFICATION: The fruit was gently de-stemmed, cold soaked at 40 degrees for 5 – 7 days, then gradually allowed to warm up prior to fermentation. The fruit was gently punched down twice a day at the onset of fermentation until a peak temperature of 84-88 degrees was reached, and then pumped over twice per day until dryness. It was then settled for 8 to 10 days prior to being racked to French oak barrels for ageing.

TASTING NOTES: Floral black pepper and warm Christmas spice frame red fruit aromas of currant and pomegranate. The palate enjoys volume without heavy weight, and the punchy red fruits carry a savory depth that fill the front, mid, and back palate. The finish is lengthy and high toned, the silky tannins focused by the laser of succulent acidity, suggesting a promising longevity in the cellar. Should evolve beautifully for a decade or more.

BETHEL HEIGHTS VINEYARD

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