

## 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.

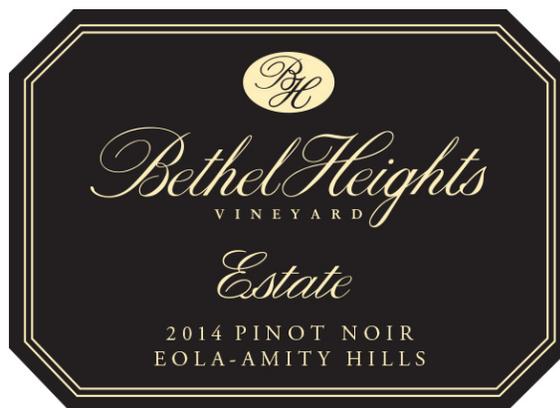
### THE EOLA-AMITY HILLS AVA

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 2014 VINTAGE

2014 was our warmest vintage on record at Bethel Heights, presenting the possibility of over-wrought wines marked by the character of the growing season, and not of the place they are grown. We made a bold, potentially risky decision to leave a larger than usual crop on the vines to slow everything down, and it paid off with beautiful, balanced wines. 2014 was a year when great wine could only be made in the vineyard.



### 2014 PINOT NOIR • ESTATE

*LIVE Certified Sustainable*

Harvest dates: September 21 – October 7, 2014

Grapes at harvest: Brix 23.5, pH 3.3, TA 5.9 gr/liter

Finished wine: Alcohol 13.4%, pH 3.4, TA 5.5 gr/liter

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

Production: 2319 cases 750 ml; 1500 cases 375 ml

Bottled unfinned on September 1, 2015

**VINIFICATION:** The fruit was gently de-stemmed, cold soaked at 40 degrees for 3-5 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 fills the front, mid, and back palate. The finish is lengthy and high toned, the silky tannins focused by bright, balanced acidity, suggesting a promising longevity in the cellar. Should evolve beautifully for a decade or more.

#### **92 WINE SPECTATOR**

“Fresh and expressive, with depth to the plum, currant, floral and mineral flavors. Comes together seamlessly on the open-textured finish, leaving an echo of prickly tannins.” Harvey Steiman