

BETHEL HEIGHTS FLAT BLOCK

The Flat Block is a three-acre section of our Estate vineyard planted in 1979 on a flat table (hence the name) at about 520' elevation. The soil is volcanic in origin, very shallow and gravelly. The vines are 100% own-rooted Pommard selection, some of the last own-rooted Pinot noir remaining in the Willamette Valley.

The Flat Block yields our most refined and elegant Pinot noir, beautifully balanced, with a specificity of aroma and flavor that transcends vintage differences. Wines from the Flat Block have been bottled as separate reserves since 1991.

THE 2015 VINTAGE

2015 was characterized by early bud-break, early bloom, plenty of sunshine and a big heat spike in early August. A hot summer like this can push potential alcohols, forcing an early harvest that precludes hang time. But September brought mercifully cool temperatures and chilly evenings. Sugar accumulation was arrested and the vineyard was allowed to develop flavor. Not overripe flavors. Not high alcohol flavors, but instead the integrated, intense, and focused flavors only afforded by generous hang time at cool temperatures.

94+ THE WINE ADVOCATE

“The 2015 Pinot Noir Estate Flat Block has a restrained, earthy nose of mossy bark, fungi and damp soil over a core of cranberries and red currants plus a hint of wild thyme. Medium-bodied, it delivers a fine, refreshing structure of tightly-grained tannins and light acid, framing intense, earthy flavors that finish long and layered.”



2015 PINOT NOIR • FLAT BLOCK

LIVE Certified Sustainable

Harvest date: September 22, 2015

Grapes at harvest: Brix: 23.5 pH: 3.2, TA: 7.1 g/L

Finished wine: Alcohol 13.3%, pH: 3.6, TA: 5.2 g/L

Barrel aged 15 months in French oak. 42% new barrels

285 cases produced (570 six-packs)

Bottled unfiltered, on January 10, 2017

VINIFICATION: The fruit was completely de-stemmed before the five-day cold soak. At the onset of fermentation, the fermenters were punched down twice a day until they reached a peak temperature of 84 degrees, then gently aerated once per day for the remainder of fermentation. After the completion of alcoholic fermentation the new wine was lightly pressed, settled for seven days, and then racked to a variety of French oak barrels. After fifteen months the wine was racked to tank, allowed to settle for one month, and then bottled in January of 2017.

WINEMAKER NOTES: Aromas of intense raspberry and new strawberry have been hallmarks of the Flat Block since its inception in 1991. The heat of 2015 added layers of stone fruit and rose water with hints of oak spice drifting in the background. The palate is lush and voluminous, playing against bright acidity and fine-grained, harmonious tannins carrying this young wine to a long, graceful finish.

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