

## BETHEL HEIGHTS WEST BLOCK

The West Block at Bethel Heights is a five-acre section planted in 1977 to own-rooted Pinot noir of the heritage Wädenswil selection. These are the oldest Pinot noir vines at Bethel Heights.. The vines themselves are massive by current standards, standing three feet of gnarled and twisted wood, yet they continue to produce the most graceful, poised wines in our portfolio, their structure defined more by acidity than tannin.

### THE 2016 VINTAGE

From start to finish 2016 was the earliest vintage we have ever seen in the Willamette Valley. At Bethel Heights we were almost a month ahead of “normal” at every turning point in the season. Veraison began in early August due to hot August temperatures, and harvest started on August 27, the first time we ever harvested fruit in August. Our last fruit was harvested on September 24, the first time we ever finished harvest before the end of September.

Surprisingly, the wines of 2016 are not the uniformly opulent offerings one would expect from a year defined by its precocity. Ripeness came early, but not at the expense of purity and elegance.

### 93 WINE ADVOCATE

The 2016 Pinot Noir West Block is pale to medium ruby-purple in color with warm cinnamon stick and clove notes over ripe black berries, cherries and currant aromas with a perfumed core of pepper, potpourri, underbrush and dried leaves. Medium-bodied, it fills the mouth with sweet black fruits and oodles of spicy/savory notions—sliced prosciutto, potpourri, tree bark, bitter peel—with fine-grained tannins and plenty of freshness, finishing very long and earthy.



## 2016 PINOT NOIR • WEST BLOCK

*LIVE Certified Sustainable*

Harvest date: September 24, 2016

Grapes at harvest: Brix: 20.7, pH: 3.08, TA: 7.0 gr/liter

Finished wine: Alcohol 13.0%, pH: 3.31, TA: 6.2 gr/liter

Barrel aged 15 months in French oak, 50% new barrels

330 cases produced

Bottled unfinned February 2018

**VINIFICATION:** The West Block was partially destemmed, with 30% of the 4 ton stainless steel fermenter being left as whole clusters, and cold soaked for 3 days prior to the onset of fermentation. Given the cool down in late September and lower maturity in the West Block, we allowed our fermentations to climb to a peak temperature of 88 F and pumped the must over twice per day from start to finish, with sporadic punch downs at the end the account for the whole clusters. The new wine was pressed at dryness and settled for 7 days prior to racking to barrel.

**WINEMAKER NOTES:** As is typical of the West Block, this wine is defined by purity and levity as opposed to richness and power. Elegant and focused, this wine will benefit from 5-7 years in the bottle for those who desire freshness in their wines and considerably longer for those looking for something more evolved.

[www.bethelheights.com](http://www.bethelheights.com)