

BETHEL HEIGHTS

ESTATE PINOT NOIR

This wine blends fruit from all the different sections of our estate vineyard. It truly encompasses the entire breadth of expression at Bethel Heights from the youthful exuberance of our youngest vines planted in 2002 to the brooding, earthy complexity of our old own-rooted vines that have been knitting themselves into our landscape for forty 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.

93 WINE SPECTATOR

“Silky and vibrant, with spirited raspberry and violet aromas that open to effortlessly complex flavors of black cherry, black tea, cardamom and other dark spices. Drink now through 2024.”

BETHEL HEIGHTS VINEYARD
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2016 PINOT NOIR • ESTATE

LIVE Certified Sustainable

Harvest dates: September 14 – 24, 2016

Grapes at harvest:

Brix 23.5, pH 3.15 - 3.3, TA 6.5 gr/liter

Finished wine: Alcohol 13.8%, pH 3.54, TA 5.7 gr/liter

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

Production: 2632 cases 750 ml; 1415 cases 375 ml

Bottled unfiltered on September 15, 2017

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.

The growing season was warm and wetter than usual, leading to veraison beginning in early August, the earliest we have seen. 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.

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 pumped over twice a day at the onset of fermentation until a peak temperature of 84-88 degrees was reached, and then pumped over once per day until dryness. It was then settled for 8 to 10 days prior to being racked to a variety of French oak barrels for ageing.