

## BETHEL HEIGHTS FLAT BLOCK

The Flat Block is a three-acre section of our Estate vineyard planted in 1979 on a flat rocky bench in the center of a long, south-facing slope. 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 2017 VINTAGE

2017 was our sixth very warm vintage in a row. Fortunately we had quite a lot of rain in the winter and early spring; total rainfall for the year was almost 20 inches above normal. The summer overall was hot and dry, punctuated by a couple of significant hot spells in August and early September with consecutive days over 100 degrees, but September cooled down mercifully, with a few brief rain events that helped maintain freshness in the vineyard through the final ripening phase.

“I feel that the 2017 wines have the best natural balance we have seen out of a warm vintage since 2012. In spite of the heat the wines have terrific acidity, relatively low alcohol, and the different parts of our Estate show their personalities without being muddled by vintage.” Ben Casteel

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Seductively complex already, this has an earthy and gently spicy edge with dry stones and a web of herbal notes, as well as a very fluid, precise and attractively fleshy core of pure red cherries. Silky and focused.

BETHEL HEIGHTS VINEYARD  
www.bethelheights.com



## 2017 PINOT NOIR • FLAT BLOCK

*LIVE Certified Sustainable*

Harvest date: October 15, 2017

Grapes at harvest: Brix: 23.3, pH: 3.14, TA: 6.8 g/L

Finished wine: Alcohol 13.5%, pH: 3.5, TA: 6.3 g/L

Barrel aged 11 months in French oak

45% new barrels

250 cases produced

Bottled unfiltered September 2018

**VINIFICATION:** The Flat Block fruit was completely destemmed into one 4-ton fermentation tank and cold soaked for 3 days prior to the onset of fermentation. To maintain aromatic intensity and complexity we elected to keep our fermentations relatively cool (peak of 80 F) and extraction minimal to preserve freshness and vibrancy. The new wine was pressed at dryness and settled for 7 days prior to racking to barrel.

**WINEMAKER NOTES:** Since its first separate bottling in 1991, the Flat Block has always been the standard of grace and purity at Bethel Heights, a stark contrast to its sibling block that sits just below, the sometimes-rowdy Southeast Block. We treat the Flat Block as gently as possible, keeping fermentations cool and extraction minimal to maintain aromatic intensity and complexity, and to preserve freshness and vibrancy.