

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 2018 VINTAGE

2018 was the fifth in a string of warm vintages at Bethel Heights. It was defined by a very dry summer, which made for small clusters and a relatively small crop. July was hot, leading to the first signs of *veraison* in early August, but our reliable Aeolian winds kept night-time temperatures cool throughout July and August, preserving acidity in the fruit as it ripened. September finally brought a couple of welcome rain events that refreshed the vines and kept them active through the final ripening period. Harvest began in the last week of September and was over by the 10th of October. The fruit came in with the natural concentration of flavor and acidity that one would expect from a hot dry season, but sugar levels were happily moderate.

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This has a sultry nose with violet and dark-cherry aromas, as well as forest-wood, sous-bois and spicy, earthy notes. The palate has a very rich delivery of super pure dark cherries and such assertive, driving, older-vine tannins. Delicious pinot with plenty of flavor. Drink or hold.



2018 PINOT NOIR • ESTATE

LIVE Certified Sustainable

Harvest dates: September 25 – October 7, 2018

Grapes at harvest: Brix 23.8, pH 3.1, TA 8.0 gr/liter

Finished wine: Alcohol 13.5%, pH 3.58, TA 5.8 gr/liter

Barrel aged 8 months in French oak, 30% new barrels

Cases produced: 2342

Bottled unfinned on July 24, 2019

VINIFICATION: The fruit was gently de-stemmed, cold soaked at 40 degrees for three 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 5 to 6 days prior to being racked to a variety of French oak barrels for ageing.

WINEMAKER NOTES: The Pinot Noir Estate is always the best place to start when evaluating our success or shortcoming in any given vintage. It incorporates nearly all of our estate vineyard in various amounts, and as such provides an honest evaluation of the year. The 2018 Estate is dense and powerful, reflecting the warm growing season we experienced, the naturally small crop, and small berry size throughout almost the entire vineyard. This wine is enjoyable upon release, but as is the case with all of our wines, will benefit from 5-8 years of aging.