

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 south-facing slope. The soil is volcanic, 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. It has been encouraging to see that while we know we can't hold on to them forever, our oldest vines continue to thrive into their fourth decade.

THE 2021 VINTAGE

Throughout the Willamette Valley, 2021 is considered an outstanding vintage. It was generous in terms of yields, ripeness, and quality and health of the fruit. There were a couple of extreme heat events early in the summer that were devastating to some crops in the Valley, but in the vineyards the timing was just right to scour the powdery mildew out of the vineyard without harming the fruit, which had not yet begun to soften. August was also very hot, but temperatures cooled significantly in September and early October. The pendulum swings from explosive heat to extended cool periods prolonged the growing season in 2021 and allowed for terrific hang time and flavor development while maintaining balance in alcohol and acidity.

97 WINE ADVOCATE

2021 Pinot Noir Flat Block continually evolves as it spends time in the glass, its aromas opening from dried red cherries and cranberries to nuances of bergamot, aniseed and oolong tea leaves. The medium-bodied palate is surprising—it explodes with concentrated, spicy fruit! It has a very fine, chalky texture, seamless acidity and a long, nuanced finish.



2021 PINOT NOIR • FLAT BLOCK

Certified Organically Grown

Harvest date: October 3, 2021

Grapes at harvest: Brix: 22.7, pH: 3.12, TA: 7.5 g/L
Finished wine: Alcohol 13.6%, pH: 3.36, TA: 5.6 g/L

Barrel aged 11 months in French oak

50% new barrels

145 cases produced

Bottled unfiltered August 30, 2022

VINIFICATION: The Flat Block fruit was completely destemmed into one 3-ton stainless steel 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 prior to racking to barrel.

WINEMAKER NOTES: In 2021 the old vines at Bethel heights experienced something of a renaissance, producing not only wines of quality but also, relative to the past few years, decent quantity as well. The 2021 Flat Block is as bountiful, effusive, and ebullient as ever, showcasing a whole range of fruit over racy acidity and delicate, gossamer tannins.