

BETHEL HEIGHTS SOUTHEAST BLOCK

The Southeast Block is a six-acre section of own-rooted Pommard clone vines planted in 1979 on a south-facing slope between 420 and 520 feet elevation. The red clay soil is volcanic in origin, three feet deep and well drained.

The Southeast Block sits just below the Flat Block, but despite their proximity in both age and location, the Southeast Block expresses the darker and more savory side of Bethel Heights, showcasing more structure and sinewy muscle under a dense core of black fruits.

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.

96+ WINE ADVOCATE

The 2021 Pinot Noir Southeast Block has slowly blossoming scents of red cherry, pomegranate, aniseed, tar, conifer and bergamot. The light-bodied palate is pleasantly austere with its chalky tannins and delicately styled, floral fruit. It offers bursts of energetic acidity and a very long, ethereal finish. Mineral-driven and delicate at this stage, it deserves a few more years in bottle.



2021 PINOT NOIR • SOUTHEAST BLOCK

Certified Organically Grown

Harvest date: October 3, 2021

Grapes at harvest: Brix 22.5, pH 3.09, TA 7.5 g/L

Finished wine: Alcohol 13.7%, pH 3.48, TA 5.9 g/L

Barrel aged 11 months in French oak

33% new barrels

147 cases produced

Bottled unfiltered August 30, 2022

VINIFICATION: The fruit was completely destemmed into a three-ton stainless steel tank and cold soaked for three days prior to onset of fermentation. To maintain aromatic intensity and, in the case of the Southeast Block, to minimize the potential for excessive tannin, we kept 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: Of all our older blocks the Southeast Block has been in the steepest decline, probably because it is in fact quite steep, and water, soil, and all the trouble that can live therein tend to move faster downhill. Nonetheless, much like the Flat Block, the Southeast had a banner year in 2021, yielding more fruit than it had since 2017, and showcasing the brooding, forest floor over black cherry and cassis character that has been the mold since settling into a fourth decade.