

EOLA-AMITY HILLS : A NEW APPELLATION

Bethel Heights Vineyard is one of the oldest vineyards in the Eola-Amity Hills, an independent hill chain of volcanic origin in the center of Oregon's Willamette Valley. In July 2006, this area was granted a federally approved viticultural appellation of origin, recognizing the distinctive character of wines from our area. This new appellation now appears on the label of our Estate Grown Pinot Noir.

BETHEL HEIGHTS VINEYARD ESTATE GROWN PINOT NOIR IS A UNIQUE SIGNATURE WINE, BLENDING FRUIT FROM ALL THE DIFFERENT SECTIONS OF THE ESTATE VINEYARD.

Thirty-seven acres of the original estate vineyard are planted to Pinot noir. The oldest vines, planted in 1977 and 1979, are Pommard and Wädenswil clones. More recent plantings include Dijon clones 114, 115, 667 and 777. The new Justice Vineyard, planted in 1999, brought another thirteen acres of Pinot noir into the estate blend starting in 2003.

OUR WINEMAKING STYLE emphasizes gentle handling throughout the entire winemaking process, for wines that are approachable when young without sacrificing ageability.

OUR VITICULTURE emphasizes small crop size and intensive canopy management to bring fruit to balanced maturity even in the most challenging vintages.

CERTIFIED SUSTAINABLY GROWN

We practice sustainable agriculture for the health of our soils and vines, and for the quality of our wines. The 2007 Estate Grown Pinot Noir is certified sustainably grown by LIVE Inc. and Salmon Safe™. **LIVE** is a sustainable agriculture program certified by IOBC under international standards of Integrated Production. For details go to www.liveinc.org. **Salmon Safe** certifies farming practices that restore and protect healthy streams and rivers. For details, go to www.salmonsafe.org.

BETHEL HEIGHTS VINEYARD

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2007 PINOT NOIR • ESTATE GROWN

Certified Sustainably Grown

Harvest dates: September 29 through October 14, 2007

Grapes at harvest:

Brix : 23.5 - 25.0 pH: 3.2 - 3.5, TA: 6 – 9.2 gr/liter

Finished wine:

Alcohol 13.2 %, pH: 3.57, TA: 5.4 gr/liter

Barrel aged 11 months in French oak, 30% new barrels

5012 cases bottled September, 2008

THE 2007 VINTAGE: 2007 was a classic, cool Oregon vintage, similar to 2005. The summer provided adequate heat to ripen the fruit, and the fall finished cool, allowing the grapes to fully express their varietal character. It was a vintage that challenged the winegrowers to be at the top of their game. Nice weather at bloom produced a large crop that had to be severely thinned to achieve optimum ripening. When the fall turned rainy and cool, we marshaled our forces to pull more leaves around the fruit, as a hedge against botrytis, and to get more sun on the fruit. In the end the extra effort gave us clean ripe grapes, and wines with moderate alcohols and pure fruit character.

VINIFICATION: In 2007 the fruit was gently destemmed into fermenters ranging from 5-ton stainless steel tanks to 1.25-ton plastic bins. The fruit was cold soaked at 45 degrees for 5 days, then gradually allowed to warm up prior to yeast inoculation. The fruit was punched down twice per day until dryness, pressed briefly at low pressure, and settled for 72 hours prior to barreling.

TASTING NOTES: Brooding aromas of clove and anise over light barrel toast, forest floor, and dusty raspberries. The palate is dense, with a lively vein of acidity framing flavors of bright red cane berry, strawberry, and intense minerality. This wine has the structure to age well.