

Pinot Noir at Bethel Heights

Thirty-seven of the forty-nine acres of our original estate vineyard are planted to Pinot noir, in seven different blocks. Over the years certain blocks have consistently given us wines of distinctive character, most notably the Southeast Block and the Flat Block.

The Southeast Block

The Southeast Block is a six-acre section of Bethel Heights' estate vineyard planted in 1979 on a south-facing slope that inclines about twenty degrees between 420 and 520 feet altitude. The red clay soil is volcanic in origin, about three feet deep and well drained.

The vines are 100% Pommard clone, planted on their own roots in Oregon's pre-phylloxera days. At 29 years old the vines are still healthy and apparently phylloxera-free. The vines are trained to a Scott Henry trellis and the crop is held close to two tons per acre.

The 2006 Vintage: As a general rule a large crop usually means a bit less concentration in the wines, but 2006 provided the extra heat and light necessary to ripen a larger crop, and there was plenty of moisture in the soil at the beginning of the season to carry it through. 2006 reminds us of 2003, another exceptionally warm vintage. The difference in 2006 was that all the heat came in early to mid-summer (five days over 100° between May and July). Since the heat came before color change, rather than at the end of the season, the grapes actually ripened in relatively cool conditions and therefore have more expressive fruit and more freshness than one might expect from a hot vintage. There was no rain to threaten the integrity of the fruit before the harvest.

Certified Sustainably Grown

Bethel Heights' estate grown wines are certified sustainably grown by LIVE Inc. and Salmon Safe™. **LIVE** (Low Input Viticulture and Enology) is accredited under international standards of Integrated Production. **Salmon Safe™** certifies farming practices that restore and protect healthy streams and rivers. For details, go to www.liveinc.org and www.salmonsafe.org.

BETHEL HEIGHTS VINEYARD

6060 Bethel Heights Road NW
Salem, Oregon 97304 USA
Phone (503) 581-2262 Fax (503) 581-0943
www.bethelheights.com



2006 PINOT NOIR • SOUTHEAST BLOCK

Certified Sustainably Grown

Harvest date: October 4th, 2006

Grapes at harvest:

Brix: 24.4 pH: 3.32, TA: 7.8 gr/liter

Finished wine:

Alcohol 14.9 %, pH: 3.77, TA: 4.9 gr/liter

Barrel aged 16 months in French oak, 50% new

Bottled in February, 2008

141 Cases produced

Suggested Retail \$50

Vinification: Twenty percent of the fruit from the Southeast Block went into the fermenters as whole clusters. The remaining eighty percent was gently destemmed into one 5-ton open-topped fermenter, and several 1.5 ton fermenters. The fruit was kept cold for five days, and then slowly warmed to facilitate fermentation. After the completion of alcoholic fermentation the new wine was gently pressed, settled for three days, and then racked to a variety of French oak barrels. After 14 months the best barrels were selected and blended for this Reserve wine.

Tasting Notes: Aromas of black cherry, black pepper and cinnamon; nice underlying earthiness and tobacco. Dense blueberry flavors dominate the palate; complexing earthy character, and mouth coating tannins.