

### ***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, including six different clones.

***The West Block*** includes a five-acre section of UCD Clone 1A, commonly known in Oregon as one of the Wädenswil clones. Planted in 1977 on their own roots, these are the oldest Pinot noir vines at Bethel Heights.

***Wädenswil clones:*** Originally from Burgundy, the Wädenswil clones are named after the viticulture experiment station in Wädenswil, Switzerland where they were indexed before coming to the United States many years ago.

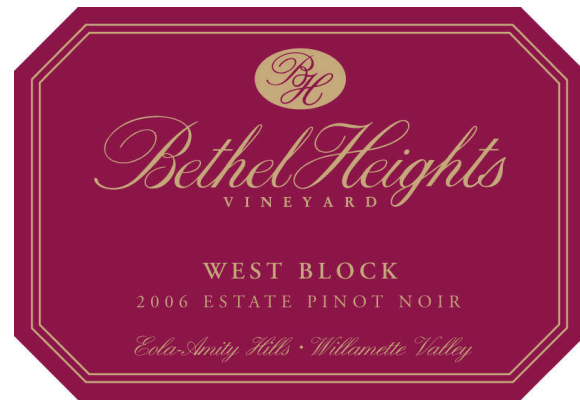
The Wädenswil clone at Bethel Heights is a late ripener, usually harvested about ten days after the more widely planted Pommard clone. It also tends to have higher acidity, bigger clusters and smaller berries - hence darker color - than the Pommard. Over the years the Wädenswil clone has helped define the character of our Estate Grown Pinot Noir. In our warmest vintages, such as 2006, when late harvest allows the Wädenswil clone to achieve maximum flavor development, it yields exceptional wines of distinctive character, and then we select a few barrels for a block-designated wine.

### ***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](http://www.liveinc.org) and [www.salmonsafe.org](http://www.salmonsafe.org).

### **BETHEL HEIGHTS VINEYARD**

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### **2006 PINOT NOIR • WEST BLOCK**

*Certified Sustainably Grown*

Harvest date: October 12, 2006

Grapes at harvest: Brix: 25.6, pH: 3.15, TA: 10 gr/liter

Finished wine: Alcohol 15.2 %, pH: 3.48, TA: 5.6 gr/liter

Barrel aged 16 months in French oak, 50% new

Bottled in February, 2008

141 Cases produced

Suggested Retail \$50

***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.

***Vinification:*** The fruit was gently destemmed and cold soaked for five days prior to fermentation, then inoculated with proprietary yeast from Burgundy and fermented in small 1.5ton bins. Aged sixteen months in French oak (50% new barrels).

***Winemaker notes:*** the West Block features a lovely perfumed nose, round succulent entry, and great intensity. Raspberry, black cherry and wood spice fill the palate and ample acidity carries to a long, lingering finish. This is one of the most age-worthy wines in the Bethel Heights portfolio.