

JUSTICE VINEYARD

Justice Vineyard was established in 1999. It sits adjacent to Bethel Heights on the south, at a slightly lower elevation, where the underlying primeval sea-floor is tilted up and exposed to the surface below a very thin layer of volcanic topsoil. Grapes grown on these ancient marine sediments have a very different life experience from those grown in the volcanic soils at Bethel Heights. The wines from Justice tell that tale quite dramatically.

Fruit from Justice Vineyard has been an important component in Bethel Heights' Estate Chardonnay for years. With time, the wines from Justice have become increasingly compelling, and more importantly, distinctive from the Chardonnays from Bethel Heights. In 2014 we bottled our first Justice Vineyard designated Chardonnay.

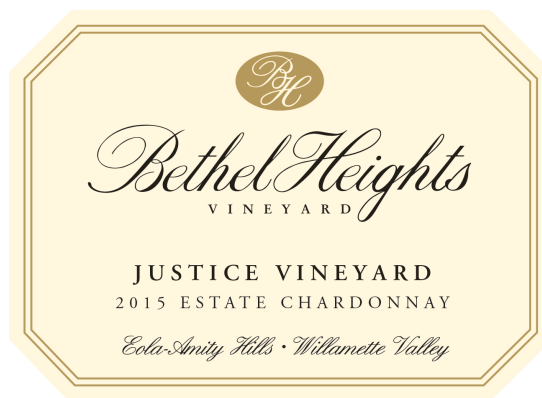
93+ THE WINE ADVOCATE

"From what I consider one of the best Chardonnay vineyards/wineries in Oregon: Bethel Heights . . . the 2015 Chardonnay Justice Vineyard is intensely scented of grapefruit, honeydew melon and lemon curd with hints of honeyed toast and marzipan. Medium-bodied, there is a lovely savory/mineral element in the mouth with a racy backbone of acid cutting through the concentrated flavors, finishing long and zesty."

94 WINE ENTHUSIAST

"Almost decadently rich, this seduces with aromas of toasted hazelnuts, buttery stone fruits and sweet sliced pineapple. In perfect balance and drinking beautifully, it should remain at its peak through the mid-2020s."

BETHEL HEIGHTS VINEYARD
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2015 CHARDONNAY • JUSTICE VINEYARD

Certified Sustainably Grown

Harvest date: September 16, 2015

Grapes at harvest: Brix 21.6, pH 3.27, TA 6.9 gr/liter

Finished wine: Alcohol 13.3 %, pH 3.35, TA 6.3 gr/liter

Barrel aged 16 months in French oak, 43% new barrels

145 cases produced (290 six-packs)

Bottled unfiltered, January 10, 2017

THE 2015 VINTAGE was characterized by early bud-break, early bloom, plenty of sunshine and a big heat spike in early August. A hot summer like this can push potential alcohols, forcing an early harvest that precludes hang time. But September brought mercifully cool temperatures and chilly evenings. Sugar accumulation was arrested and the vineyard was allowed to develop flavor. Not overripe flavors. Not high alcohol flavors, but instead the integrated, intense, and focused flavors only afforded by generous hang time at cool temperatures.

VINIFICATION: The fruit was whole-cluster pressed, and barrel fermented in four 228 L barrels. The wine was aged on the lees with complete malolactic fermentation, and bottled after 16 months in barrel.

TASTING NOTES: The Chardonnay from Justice Vineyard over the years has developed a haunting sea breeze, saline quality both in the aroma and on the palate that distinguishes it from every other Chardonnay in our portfolio. The wine's freshness, purity, and unique fingerprint are framed by bright acidity and a crystalline structure, perhaps providing a window into the marine sedimentary soils where it's planted, soils that were once layers of sand on the floor of the ocean millions of years ago.