

JUSTICE VINEYARD
ESTABLISHED 1999

Our Justice Vineyard is located in the Eola-Amity Hills, adjacent to Bethel Heights on the south. Fruit from Justice Vineyard has been an important component in Bethel Heights' estate grown wines since 2003.

The soils of Justice Vineyard are in the transitional strata between the volcanic mantel of the Eola Hills and its ancient, sedimentary ocean floor base. The wines from Justice express these two distinct geological parent materials.

Since 2004 a few barrels have been selected each year for a Justice Vineyard designated Pinot noir. The 2015 selection is a blend of three different blocks: 60% Dijon 667, 30% Pommard, 10% Dijon 777.

94 WINE ENTHUSIAST

"Juicy dark-purple fruits hold the center of this supple, engaging wine that's still young, with chewy tannins. There's tangy bite to the acids and plenty of muscle for aging. Drink 2020 through 2030 and possibly longer."

92 THE WINE ADVOCATE

"The 2015 Pinot Noir Justice Vineyard opens with beautiful floral notes of roses and violets with red currants, oolong tea, cinnamon stick and underbrush in the background. Medium to full-bodied, it delivers ripe, concentrated red berry and savory flavor layers with a firm, grainy backbone and good length. Drink Date 2017 – 2022."

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2015 PINOT NOIR • JUSTICE VINEYARD

Certified Sustainably Grown

Harvest date: September 19, 2015

Grapes at harvest: Brix 23.1, pH 3.15, TA 6.5 gr/liter

Finished wine: Alcohol 13.5 %, pH 3.53, TA 5.6 gr/liter

Barrel aged 16 months in French oak, 45% new barrels

280 cases produced (560 six-bottle cases)

Bottled unfined, February 21, 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 low temperatures.

VINIFICATION: All the fruit was destemmed without crushing into three-ton and five-ton stainless steel fermenters. After a five-day cold soak, the must warmed naturally and was gently punched down twice a day at the onset of fermentation. After the fermentations had reached peak temperature (82 F), the tanks were aerated once a day. The new wine was pressed at dryness, settled for one week, then racked to barrels.

TASTING NOTES: Aromas of blackberry, black currant and anise with hints of oak spice and almond butter. The wine is full and expressive on the palate, featuring raspberry and blackberry flavors that quickly give way to the natural acidity and a dense core of tannin. The 2015 Justice is an athletic, muscular wine that will require some cellaring to reach its full potential.