

**JUSTICE VINEYARD**  
**EOLA-AMITY HILLS AVA**  
**ESTABLISHED 1999**

Justice Vineyard sits adjacent to Bethel Heights Vineyard 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, and the wines from Justice tell that tale quite dramatically.

**THE 2016 VINTAGE**

From start to finish 2016 was the earliest vintage we have ever seen in the Willamette Valley. At Bethel Heights we were almost a month ahead of “normal” at every turning point in the growing season with budbreak in early April, and veraison beginning in early August. Harvest started on August 27, the first time ever that we harvested fruit in August. Our last fruit was harvested on September 24, the first time we ever finished harvest before the end of September.

**93 WINE ADVOCATE**

2016 Pinot Noir Justice Vineyard has a lovely nose of lilacs and violets over a core of warm black cherries and berries, blueberry pie and bramble berry preserves notions with touches of sliced prosciutto, black pepper and crushed rock. Medium-bodied, it fills the mouth with perfumed warm earth and black fruits flavors, with beautiful grainy tannins and great freshness lifting the long finish.



2016 PINOT NOIR • JUSTICE VINEYARD

*Certified Sustainably Grown*

Harvest date: September 17, 2016

Grapes at harvest: Brix 24.2, pH 3.16, TA 7 gr/liter

Finished wine: Alcohol 14.5 %, pH 3.56, TA 5.6 gr/liter

Barrel aged 16 months in French oak, 40% new barrels

400 cases produced

Bottled unfiltered, January 16, 2018

**VINIFICATION:** All the fruit was destemmed without crushing into three-ton and five-ton stainless steel fermenters. After a three-day cold soak, the must warmed naturally and was gently pumped over 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 for 16 months.

**WINEMAKER NOTES:** Aromas of blackberry, black currant and anise with hints of oak spice and almond butter. Full and expressive on the palate, featuring raspberry and blackberry flavors. This wine is powerful and rich, showcasing fully mature fruit and tannins without losing any of the acidity that has been a hallmark of Justice Vineyard from the beginning. This is an athletic, muscular wine that will require some cellaring to reach its full potential.