

JUSTICE VINEYARD, ESTABLISHED 1999

Justice Vineyard sits adjacent to Bethel Heights Vineyard on the south, in the transition zone between the underlying primeval sea-floor that is exposed to the surface at various places on our hillside, and the layers of volcanic soil that were deposited on top of that floor in varying depths over many millennia. Thus from one section to the next at Justice we have found deep volcanic clay soil, shallow volcanic clay soil, and the totally different sandy soil derived from ancient marine sediments. After twenty years making wine from this vineyard, we are still discovering new surprises.

THE 2018 VINTAGE

2018 was the fifth in a string of warm vintages at Bethel Heights. It was defined by a very dry summer, which made for small clusters and a relatively small crop. July was hot, leading to the first signs of *veraison* in early August, but our reliable Aeolian winds kept night-time temperatures cool throughout July and August, preserving acidity in the fruit as it ripened. September finally brought a couple of welcome rain events that refreshed the vines and kept them active through the final ripening period. Harvest began in the last week of September and was over by the 10th of October. The fruit came in with the natural concentration of flavor and acidity that one would expect from a hot dry season, but sugar levels were happily moderate.

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Planted in 1999, this has an exotic nose with a crushed-violet edge, as well as rich, cassis and blueberry aromas, in a more singular expression, – at least for now. The palate has a very fresh core of vibrant, fresh blue-fruit and blueberry-pastry flavors. Long and pure. Drinkable now, but better from 2023.



2018 PINOT NOIR • JUSTICE VINEYARD

Certified Sustainably Grown

Harvest date: October 7, 2018

Grapes at harvest: Brix 23.8, pH 3.12, TA 8.4 gr/liter

Finished wine: Alcohol 13.5 %, pH 3.66, TA 5.9 gr/liter

Barrel aged 9 months in French oak, 40% new barrels

247 cases produced

Bottled unfiltered, July 26, 2019

VINIFICATION: All the fruit was hand sorted and destemmed without crushing into three-ton and five-ton stainless steel fermenters. After a three-day cold soak, the fermenters warmed naturally and were gently pumped over once or 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..

WINEMAKER NOTES: Much in the way 2017 revealed a new expression of the many faces of Justice, the 2018 wine emerged from a completely new section of the vineyard. The dense and brooding block of 667 we typically lean on to build the core of this wine had all of these attributes amplified in 2018 to the point of losing balance. Its neighboring block however, was full of lissome charms and purity of expression, so it came to pass in 2018 the Justice bears a new countenance: red fruited, sleek and refined.

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