

JUSTICE VINEYARD

Marrying volcanic topsoil with the ancient sea-floor beneath, our Justice Vineyard tells a captivating tale of two soils. The result is a taut, vibrating structure enveloped in supple silk

Justice Vineyard is located in the Eola Hills, adjacent to Bethel Heights Vineyard on the south, owned and operated as part of the Bethel Heights estate vineyard. Five and a half acres of Chardonnay were planted between 1999 and 2001.

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.

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

92 WINE ADVOCATE

"The maiden 2014 Chardonnay Justice Vineyard has an attractive nose of lime flower, pecan nuts and chalk dust, quite Mâconnais in style. The palate is clean and fresh on the entry, pralines and honeycomb notes with a lovely smoked walnut tincture lending it a Meursault-like finish... Bethel Heights once again proved that they are one of the few Oregon producers to offer exemplary wines of both colors."



2014 CHARDONNAY • JUSTICE VINEYARD

Certified Sustainably Grown

Harvest date: September 14 and 16, 2014

Grapes at harvest: Brix 22, pH 3.15, TA 6.5 gr/liter

Finished wine: Alcohol 13.5 %, pH 3.26, TA 5.7 gr/liter

Barrel aged 15 months in French oak, 40% new barrels

120 cases produced

Bottled unfinned, January 19, 2016

THE 2014 VINTAGE was our warmest vintage on record at Bethel Heights, presenting the possibility of over-wrought wines marked by the character of the growing season, and not of the place they are grown. We made a bold, potentially risky decision to leave a larger than usual crop on the vines to slow everything down, and it paid off with beautiful, balanced wines. 2014 was a year when great wine could only be made in the vineyard.

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 15 months in barrel.

TASTING NOTES: This wine is, paradoxically, texturally inviting and also a coiled, tight embryo of the wine it promises to be in time. I'm always hesitant to give cellaring recommendations for a new wine, but in my humble opinion, this wants 2-3 years just to settle down and will reward the patient for the next 6-8 years to follow. Ben Casteel