

Justice Vineyard

Justice Vineyard is located in the Eola Hills, adjacent to Bethel Heights Vineyard on the south. It is owned and operated by the Bethel Heights family and is considered part of the Estate vineyard.

Justice Vineyard sits on a bench that slopes very gradually to the south from 520 to 420 feet elevation. Seventeen acres of Pinot noir were planted between 1999 and 2001, using the best clonal material and viticultural practices.

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

Fruit from Justice Vineyard became an important component in Bethel Heights Estate Grown Pinot Noir in 2003. In 2004 a few barrels were selected for this first Justice Vineyard-designated wine. Yards 3 & 4 (clones 667 and 777 on Riparia Gloire) were chosen, creating a lush, up-front, fruit forward wine that expresses the pure voice of the variety and the first murmurings of the place where it is grown. Enjoy!

Certified Sustainably Grown

Justice Vineyard follows sustainable agricultural practices as certified by LIVE Inc and Salmon Safe™. LIVE is accredited under international standards of Integrated Production. Salmon Safe™ certifies farming practices that restore and protect healthy streams and rivers. For details go to www.liveinc.org and www.salmonsafe.org.

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2004 PINOT NOIR • JUSTICE VINEYARD

Certified Sustainably Grown

Harvest date: September 24, 2004

Grapes at harvest: Brix: 24.3, pH: 3.35, TA: 5.7 gr/liter

Finished wine: Alcohol 13.7%, pH: 3.51, TA: 5.7gr/liter

Barrel aged 10 months in French oak, 40 % new barrels

Bottled in September, 2005

140 Cases Produced

Suggested Retail \$ 40

The 2004 Vintage: A warmer than normal late winter and early spring got the year off to a fast start. Bloom was underway in early June. A hot mid season, combined with the early start, raised concerns about a hot vintage, but cool evening temperatures preserved acidity and balance in the wines. Occasional fall storms threatened, but luckily we dodged the worst of them. A warm September with normal precipitation led to a classic Oregon vintage with intense varietal expression and considerable wine intensity.

Vinification: The fruit was destemmed without crushing except for 15% put into the fermenter as whole clusters. After a five-day cold soak it fermented spontaneously and was pressed at dryness. After settling overnight it was racked to French oak barrels, where it stayed undisturbed for the next ten months. It was bottled in September, 2005, as a barrel selection.

Tasting Notes: Lush aromas of raspberry, pomegranate, dusty red cherry. Round and supple with cherry-raspberry flavors and a hint of mocha. Firm mid palate acidity provides balance and length. Ripe fine-grained tannins round out the wine.