

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 the first Justice Vineyard designated wine.

In 2005 Yards 3 & 4 (clones 667 and 777 on Riparia Gloire) were chosen for a separate bottling, creating a lush, up-front, fruit forward wine that expresses the pure voice of the variety and a youthful expression 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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2005 PINOT NOIR ♦ JUSTICE VINEYARD

Certified Sustainably Grown

Harvest date: October 9, 2005

Grapes at harvest: Brix: 23.8, pH: 3.3, TA: 7 gr/liter

Finished wine: Alcohol: 13.6%, pH: 3.58, TA: 5.4 gr/liter

Barrel aged 14 months in French oak, 50% new barrels

Bottled in January, 2007

140 Cases Produced

Suggested Retail \$ 40

The 2005 Vintage: 2005 was the coolest vintage that we have had in Oregon in quite a while. It got off to a very early start, but the weather turned cool and rainy in late spring and early summer, leading to a reduced crop due to poor set. An intensely warm mid-summer followed. An equal mix of bright, sunny days and cool, showery periods characterized the fall. 2005 was a classic example of fall rains providing balance to the fruit after a warm, dry summer; it gave us wines of moderate alcohol, medium body, supple structure, good typicity of variety and place, and very good balance.

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 and was pressed at dryness. After settling overnight it was racked into French oak barrels. The Reserve barrels were selected after ten months and left in barrel another four months before bottling.

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.