

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 various blocks at Justice express these two distinct geological parent materials.

Fruit from Justice Vineyard has been an important component in Bethel Heights Estate Grown Pinot Noir since 2003. Since 2004 a few barrels have been selected each year for a Justice Vineyard designated wine.

In 2009 the barrels chosen for this separate bottling were from clones 667 and Pommard.

OREGON CERTIFIED SUSTAINABLE WINE



The OCSW logo on the back label of our 2009 Justice Vineyard Pinot Noir guarantees that the wine was made using responsible agriculture and winemaking practices, and that both of those processes were certified by an independent third-party. Bethel Heights' estate vineyard has been certified sustainable by both LIVE and Salmon Safe since 1999. For more about OCSW, visit www.ocsw.org

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2009 PINOT NOIR • JUSTICE VINEYARD

Certified Sustainably Grown

Harvest date: October 1st (667) and 7th (Pommard), 2009

Grapes at harvest: Brix: 23.9, pH: 3.26, TA: 7.1 gr/liter

Finished wine: Alcohol 13.8, %, pH: 3.47, TA: 5.7 gr/liter

Barrel aged 12 months in French oak, 43% new barrels

193 Cases Produced, bottled in October 2010

THE 2009 VINTAGE delivered the largest potential crop of the decade. The summer was warm, with a couple of extraordinary heat spikes, bringing on a relatively early harvest. September was sunny and warm, and continued dry in October but cool enough to extend hang time. The grapes were quite ripe, with great acidity and flavor development.

VINIFICATION: The fruit was de-stemmed before the five-day cold soak. At the onset of fermentation, the fermenters were punched down twice a day until we reached a peak temperature of 88 degrees, then we returned at midnight to perform a third punchdown for one to two days. The wine was gently aerated for the remainder of fermentation. After the completion of alcoholic fermentation the new wine was gently pressed, settled, and then racked French oak barrels.

TASTING NOTES: This wine is bursting with fruit and spice: aromas of cinnamon, nutmeg, lemon zest, raspberries, apricot, and faint oak spice. The palate is lush with new strawberries and raspberries.

93 WINE SPECTATOR

“Satin, elegant and refined, this is expressive with its plum and currant fruit, hinting at floral and talc on the lively finish. The tannins are tight, but the lovely fruit comes through easily. Best from 2012 through 2019.”