

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.

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.

In 2010 the barrels chosen for this vineyard designated bottling were from clones 667, 777, 114, and Pommard.

FOOD RECOMMENDATION: Fruit forward and very approachable, the Justice 2010 Pinot is very versatile at the table. From grilled chicken thighs, to slow roasted pork shoulder, the wine provides lovely flavor and texture. Try the pulled pork entrée on our website, on the Wines page under “Our Recipes.”

THE 2010 VINTAGE: The 2010 growing season started very slowly, with cool, damp weather that delayed bloom until early July. Weather continued cool through the summer and September was cool and showery. But then the skies cleared and a perfect Indian Summer carried the fruit to ideal maturity late in October, yielding wines of moderate alcohol and excellent fruit intensity.

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2010 PINOT NOIR ♦ JUSTICE VINEYARD



Certified Sustainably Grown

Harvest date: October 18, 2010

Grapes at harvest:

Brix 21.8 - 23.2, pH 3.03 - 3.12, TA 8.2 gr/liter

Finished wine: Alcohol 12.7 %, pH 3.51 TA 7.1 gr/liter

Barrel aged 11 months in French oak, 50% new barrels

136 Cases produced, bottled in September, 2011

VINIFICATION: The fruit was de-stemmed before a seven day cold soak. At the onset of fermentation, the fermenters were punched down twice a day until we reached a peak temperature of 86-90 degrees, then we returned at midnight to perform a third punchdown for a couple of days. The wine was gently aerated for the remainder of fermentation. After the completion of alcoholic fermentation the new wine was gently pressed, settled for a week, and then racked to barrels.

TASTING NOTES: Aromas of blackberries, currants, green peppercorns, with hints of cedar and black olives. The palate has a firm, concentrated profile of black cherries, rhubarb, and damp earth over a vibrant core of acidity. The tannins are fine grained and subtle in the mid-palate but gain weight in the mouth and carry the wine to a long finish. This vintage is built to age, and I suspect 2018 will be just the beginning for this wine. *Ben Casteel*

91 WINE ADVOCATE

“Boasts abundant ripe but tart-edged blackberry suffused with saliva-liberating salinity as well as black tea and bay laurel. With fine-grained tannins and a superb sense of sheer cling as well as vibrant “ping,” this is surely a quintessential, lean and energetic exemplar of its vintage and appellation that ought to perform well for the better part of a decade.”