

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.

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 2011 the barrels chosen for this vineyard designated bottling were from clone 667.

THE 2011 VINTAGE was the latest vintage on record in the Willamette Valley, and one of the coolest. Except for one hot spell in early September, temperatures rarely found their way into the '90s. Harvest began on the 24th of October, the latest ever experienced at Bethel Heights. But in the end, the long, relatively dry fall and very extended hang time led to wines of great concentration and intensity with moderate alcohol.

FOOD RECOMMENDATION: The 2011 Justice is round and delicious. Berries and spice with relatively soft tannins make the wine perfect for roasted chicken. See *Pete's Roast Chicken* on our website ("*Our Wines - Recipes!*"). Duck and quail would also be good matches, and roasted root vegetables would augment the fruit, which is abundant in this vintage of Justice.

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2011 PINOT NOIR • JUSTICE VINEYARD



Certified Sustainably Grown

Harvest date: October 25, 2011

Grapes at harvest:

Brix 22.3, pH 3.07, TA 8.7 gr/liter

Finished wine: Alcohol 12.7 %, pH 3.47 TA 6.4 gr/liter

Barrel aged 11 months in French oak, 43% new barrels

143 Cases produced.

Bottled September 2012

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 82-88 degrees, after which 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.

WINEMAKER NOTES: Aromas of white peach, tuberose, and white pepper with subtle notes of cedar and hazel nut. The palate features strawberries and tangerines, with a steely, mineral core floating just beneath the surface and hints of green tea developing as the wine warms in the mouth. The tannins are light and airy, giving the fruit center stage in this young wine.

90 WINE SPECTATOR

"A lovely, open-textured style, offering black cherry and mineral flavors against soft tannins, lingering enticingly. Drink now through 2017."