

JUSTICE VINEYARD

Justice Vineyard is located in the Eola Hills, adjacent to Bethel Heights Vineyard on the south. It is owned and operated as part of the Bethel Heights 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 mantel of the Eola Hills and its ancient, sedimentary ocean floor base. The wines from Justice express these two distinct geological parent materials.

Fruit from Justice Vineyard has been an important component in Bethel Heights' estate grown wines since 2003. Since 2004 a few barrels have been selected each year for a Justice Vineyard designated Pinot noir.

The 2013 selection is a blend of 60% clone 667 and 40% clone 114, both planted in 1999.

THE 2013 VINTAGE

Through most of the growing season 2013 was on track to become another warm, early, plump vintage like 2012, but a wholly Oregon-esque weather event in the last week of September brought rain and cool and allowed the fruit to emerge at the other end with all the complexity and nuance of a classic cool, late vintage. The resulting wines are beautiful and uniquely Oregon.

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2013 PINOT NOIR • JUSTICE VINEYARD

Certified Sustainably Grown

Harvest date: October 4 – 9, 2013

Grapes at harvest: Brix 21.5, pH 3.23, TA 6.1 gr/liter
Finished wine: Alcohol 12.4 %, pH 3.46, TA 5.6 gr/liter

Barrel aged 12 months in French oak, 44% new barrels
215 cases produced (430 six-pack cases)

Bottled unfinned, September 22, 2014

Marrying volcanic topsoil with the ancient sea-floor beneath, our Justice Vineyard tells a captivating tale of two soils. The result is a taut, vibrating structure enveloped in ample, dark flesh.

VINIFICATION: The fruit was all destemmed into a 30 hL upright oak tank and received an ambient temperature soak for 48 hours before fermentation began. At the onset the tank was gently punched down twice a day until it reached peak temperature between 84-88 degrees, then gently aerated twice a day for the remainder of fermentation. After the completion of alcoholic fermentation the new wine was lightly pressed, settled for seven days, and then racked to a variety of French oak barrels. After 11 months the wine was racked to tan and allowed to settle for a month before bottling.

TASTING NOTES: The 2013 Justice shows aromas of new strawberries and Royal Anne cherries with hints of lemon thyme, marjoram, and oak spice filling in around the edges. The palate features bright red cane berries, sweet oak spice, with citrusy hints of lemon verbena over bright, invigorating acidity and a gossamer tannin profile. This vibrant wine will benefit from 5-7 years of cellaring.