

JUSTICE VINEYARD

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.

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.

Since 2004 a few barrels from Justice Vineyard have been selected each year for a vineyard designated Pinot noir. The 2014 selection is a blend of 55% clone 667 and 45% Pommard clone.

THE 2014 VINTAGE

“Extremes are always hard to manage. 2014 was our warmest vintage on record at Bethel Heights, presenting the possibility of over-wrought wines marked by the character of the growing season, and not of the place they are grown. Mimi made a bold, potentially risky decision to leave a larger than usual crop on the vines to slow everything down, and it paid off with beautiful, balanced wines. 2014 was a year when great wine could only be made in the vineyard.” --Ben Casteel

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2014 PINOT NOIR • JUSTICE VINEYARD

Certified Sustainably Grown

Harvest date: September 27 and October 2, 2014

Grapes at harvest: Brix 23.8, pH 3.15, TA 6.1 gr/liter

Finished wine: Alcohol 13.7 %, pH 3.47, TA 5.6 gr/liter

Barrel aged 12 months in French oak, 45% new barrels

260 cases produced (520 six-bottle cases)

Bottled unfinned, September 15, 2015

VINIFICATION: All the fruit was destemmed without crushing into three-ton and five-ton stainless steel fermenters. After a five-day cold soak, the must warmed naturally and was gently punched down twice a day at the onset of fermentation. After the fermentations had reached peak temperature (82 F), the tanks were aerated once a day. The new wine was pressed at dryness, settled for one week, then racked to barrels.

TASTING NOTES: Aromas of blackberry, black currant and anise with hints of oak spice and almond butter. The wine is full and expressive on the palate, featuring raspberry and blackberry flavors that quickly give way to the natural acidity and a dense core of tannin. The 2014 Justice is an athletic, muscular wine that will require some cellaring to reach its full potential.

93 WINE SPECTATOR

“Focused, expressive and refined, layering the generous currant, blackberry, tobacco and dill flavors into a seamless package, rolling gently into a long finish against lightly prickly tannins.”