

JUSTICE VINEYARD

Justice Vineyard was established in 1999. It sits adjacent to Bethel Heights on the south, at a slightly lower elevation, where the underlying primeval sea-floor is tilted up and exposed to the surface below a very thin layer of volcanic topsoil. Grapes grown on these ancient marine sediments have a very different life experience from those grown in the volcanic soils at Bethel Heights. The wines from Justice tell that tale quite dramatically.

Fruit from Justice Vineyard has been an important component in Bethel Heights' Estate Chardonnay for years. With time, the wines from Justice have become increasingly compelling, and more importantly, distinctive from the Chardonnays from Bethel Heights. In 2014 we bottled our first Justice Vineyard designated Chardonnay.

"The potential for producing extraordinary Chardonnay in Oregon is clear. Exciting results are blossoming throughout Willamette Valley... My advice to Chardonnay fans? Move out those prem-oxed white Burgs and make room for some of these Oregon Chardonnay beauties in your cellar!"

Lisa Perotti Brown

The Wine Advocate, Aug. 2017

"The Oregon wine landscape is changing so rapidly, what is true this year may not be true the next year... Chardonnay is becoming more and more popular and we believe in the fantastic quality levels the variety can attain, even if this has yet to be caught onto by the market."

James Suckling, Dec. 2017

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2016 CHARDONNAY • JUSTICE VINEYARD

Certified Sustainably Grown

Harvest date: September 10, 2016

Grapes at harvest: Brix 21, pH 3.16, TA 7.5 gr/liter

Finished wine: Alcohol 12.9 %, pH 3.3, TA 6.3 gr/liter

Barrel aged 16 months in French oak, 40% new barrels

400 cases produced

Bottled unfiltered, January 16, 2018

THE 2016 VINTAGE was the earliest vintage we have ever seen in the Willamette Valley. At Bethel Heights and Justice we were almost a month ahead of "normal" at every turning point in the growing season, with budbreak in early April, and veraison beginning in early August. It was the first year we ever finished harvest before the end of September. Surprisingly, the wines of 2016 are not the uniformly opulent offerings one would expect from a year defined by its precociousness. Ripeness came early, but not at the expense of purity and elegance.

VINIFICATION: The fruit was whole-cluster pressed, and barrel fermented in eight 228 L barrels and four 500 L puncheons. The wine was aged on the lees with complete malolactic fermentation, and bottled after 16 months in barrel.

WINEMAKER NOTES: The Chardonnay from Justice Vineyard over the years has developed a haunting sea breeze, saline quality both in the aroma and on the palate that distinguishes it from every other Chardonnay in our portfolio. The wine's freshness, purity, and unique fingerprint are framed by bright acidity and a crystalline structure, perhaps providing a window into the marine sedimentary soils where it's planted, soils that were once layers of sand on the floor of the ocean millions of years ago.