

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 2017 VINTAGE

2017 was our sixth very warm vintage in a row. Fortunately we had quite a lot of rain in the winter and early spring; total rainfall for the year was almost 20 inches above normal. The summer overall was hot and dry, punctuated by a couple of significant hot spells in August and early September with consecutive days over 100 degrees, but September cooled down mercifully, with a few brief rain events that helped maintain freshness in the vineyard through the final ripening phase.

“I feel that the 2017 wines have the best natural balance we have seen out of a warm vintage since 2012. In spite of the heat the wines have terrific acidity, relatively low alcohol, and the different parts of our Estate show their personalities without being muddled by vintage.” Ben Casteel

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Sleek and attractively composed and chiseled with fragrant grapefruit, lemons and white peaches. Very refined palate that has fresh and smoothly rendered texture. Toasted almonds and lemon rind to close. Drink over the next five years.



2017 CHARDONNAY • JUSTICE VINEYARD

Certified Sustainably Grown

Harvest date: September 27, 2017

Grapes at harvest: Brix 21, pH 3.11, TA 7.5 gr/liter

Finished wine: Alcohol 13.1 %, pH 3.2, TA 6.8 gr/liter

Barrel aged 15 months in French oak, 100% new barrels

165 cases produced

Bottled unfiltered, January 2019

VINIFICATION: The fruit was whole-cluster pressed, and barrel fermented in a variety of barrel sizes (barrique, hogs heads, and puncheons). We gently stirred once per day at the onset of fermentation but stopped as we approached dryness. Primary fermentation lasted just 28 days. The new wine was aged on the lees with complete malolactic fermentation, and bottled after 15 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 is planted, soils that were once layers of sand on the floor of the ocean millions of years ago.