

JUSTICE VINEYARD, ESTABLISHED 1999

Justice Vineyard sits adjacent to Bethel Heights Vineyard 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, and the wines from Justice tell that tale quite dramatically.

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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This is very fresh and composed with a very smoothly rendered and glossy feel and an inherently complex, spiced-plum edge. The palate has a very approachable, fine-grained core with blueberry and plum flavors that hold fresh and pure.



2017 PINOT NOIR • JUSTICE VINEYARD

Certified Sustainably Grown

Harvest date: October 2, 2017

Grapes at harvest: Brix 23.7, pH 3.15, TA 5.7 gr/liter

Finished wine: Alcohol 14.0 %, pH 3.4, TA 6.2 gr/liter

Barrel aged 15 months in French oak, 35% new barrels

475 cases produced

Bottled unfined, January 22, 2019

VINIFICATION: All the fruit was hand sorted and destemmed without crushing into three-ton and five-ton stainless steel fermenters. After a three-day cold soak, the fermenters warmed naturally and were gently pumped over once or 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 for 16 months.

WINEMAKER NOTES: Through our recent string of six warm vintages, Justice has been the brooding, structured counterpoint to the elegance and poise of Bethel Heights. There is comfort to a winemaker in compartmentalizing pieces of ground this way, but the 2017 Justice Vineyard Pinot Noir is a poignant reminder that nothing in nature is that simple. This is a wine of unexpected nuance and finesse, and in my opinion it is the best wine we've had from this vineyard to date. Make no mistake, there is power and tension here, but the growing season in 2017 allowed it to be expressed in a very different way.