

JUSTICE VINEYARD

Justice Vineyard was established in 1999. It sits adjacent to Bethel Heights on the south, in the transition zone between the underlying primeval sea-floor that is exposed to the surface at various places on our hillside, and the layers of volcanic soil that were deposited on top of that floor in varying depths over many millennia. Thus from one section to the next at Justice we have found deep volcanic clay soil, shallow volcanic clay soil, and the totally different sandy soil derived from ancient marine sediments. After twenty years making wine from this vineyard, we are still discovering new surprises.

THE 2018 VINTAGE

2018 was the fifth in a string of easy warm vintages at Bethel Heights. Rainfall was within an inch or two of normal for the farm year (November through October), but much of the moisture came in the late fall and early winter so the vintage was defined by a very dry summer. This made for small clusters and therefore a relatively small crop. July was hot, leading to the first signs of *veraison* in early August, but our reliable Aeolian winds kept night time temperatures cool throughout July and August, preserving acidity in the fruit as it ripened. September finally brought a couple of welcome rain events that refreshed the vines and kept them active through the final ripening period. Harvest began in the last week of September and was over by the 10th of October. The fruit came in with the natural concentration of flavor and acidity that one would expect from a hot dry season, but sugar levels were happily moderate.



2018 CHARDONNAY • JUSTICE VINEYARD

Certified Sustainably Grown

Harvest date: September 24, 2018

Grapes at harvest: Brix 21.7, pH 3.06, TA 8.3 gr/liter

Finished wine: Alcohol 13.1 %, pH 3.3, TA 6.6 gr/liter

Barrel aged 12 months in French oak, 4 months in tank

40% new barrels

250 cases produced

Bottled unfiltered, February 2020

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, racked to tank with lees for 4 months, and bottled 15 months after harvest.

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.