

## 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 2019 VINTAGE

In contrast to the previous five vintages which were all dry and quite warm, 2019 started with cool, moist weather in the Spring that persisted into early summer. Even after it warmed up somewhat in mid-summer, unusually high levels of humidity continued on into a cool, damp Fall, amplifying disease pressure that challenged growers every step of the way.

In spite of these challenges, 2019 had a happy ending. The crop was small, with small berries and lots of intensity. The cool season also allowed us to outperform on “hang time.” Instead of the usual 100 days from bloom to harvest, we were able to leave the fruit on the vines for 110 to 120 days without excess sugar accumulation, giving us enhanced depth and complexity.

### **97 WINE ADVOCATE**

The 2019 Chardonnay Justice Vineyard is hedonistic this vintage, textural and packed with lush fruit. It has singular aromas of ginger and peaches with tones of roasted almonds and honey. Medium-bodied and satiny, it explodes with spicy fruits and finishes with tremendous length.



## 2019 CHARDONNAY • JUSTICE VINEYARD

### *LIVE Certified*

Fruit source: Justice Vineyard Dijon selections 76, 95, 548

Harvest date: October 3, 2019

Grapes at harvest: Brix 22.8, pH 3.1, TA 8.2 gr/liter

Finished wine: Alcohol 13.5 %, pH 3.39, TA 6.5 gr/liter

Barrel aged 12 months in French oak, 40% new barrels

178 cases produced

Bottled unfinned, February 23, 2021

**VINIFICATION:** The grapes were whole cluster pressed at low pressure for four hours then settled at 45 °F for three days. The juice was then racked to 228 L barrels and fermented for 35-40 days with lees stirring only done mid fermentation to near dryness. The new wine went through full malolactic fermentation and was aged on the lees, undisturbed, for 12 months. After blending trials, the wines were then racked from barrel with their fermentation lees to a stainless-steel tank to settle for an additional 4 months prior to bottling.

**WINEMAKER NOTES:** The cool, prolonged growing season in 2019 allowed for terrific hang time and flavor development while maintaining balance in alcohol and acidity. This marks the first time in a long time that we have harvested the Justice Vineyard Chardonnay in October instead of September, and the added hang time shows in the aromas of orange blossom and bergamot and palate volume to match the bright acidity.