

JUSTICE VINEYARD, ESTABLISHED 1999

Justice Vineyard sits adjacent to Bethel Heights Vineyard 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 that persisted into early summer. Even after it warmed up somewhat in mid-summer, we had unusually high levels of humidity, that continued into a cool, damp Fall. Maturation was delayed and disease pressure, amplified by the humid conditions, 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 leave the fruit on the vines for 110 to 120 days without excess sugar accumulation, giving us enhanced depth and complexity.

96 WINE ADVOCATE

The 2019 Pinot Noir Justice Vineyard comes from mostly Dijon clone vines planted in 1999. It has lovely scents of blood orange, blueberries, tea leaves and cinnamon. The palate offers finely detailed flavors and an abundance of silky tannins, finishing with fantastic length and layers.



2019 PINOT NOIR ♦ JUSTICE VINEYARD

Certified Sustainably Grown

Fruit source: Justice Vineyard 114 Selection

Harvest date: October 2, 2019

Grapes at harvest: Brix 23.1, pH 3.1, TA 7.1 gr/liter

Finished wine: Alcohol 13.6%, pH 3.5, TA 5.66 gr/liter

Barrel aged 10 months in French oak, 30% new barrels

177 cases produced

Bottled unfinned, August 2020

VINIFICATION: All the fruit was hand sorted and destemmed without crushing into a 3-ton stainless steel tank and several 1.5-ton bins. After a 4-day cold soak, the fermenters warmed naturally and were gently punched down once or twice a day at the onset of fermentation. After the fermentations had reached peak temperature of 91 degrees, the tanks were aerated once a day. The new wine was pressed at dryness, settled for one week, then racked to barrels.

WINEMAKER NOTES: Justice Vineyard turned twenty years old in 2019 and continues to be full of surprises. A block of Pinot Noir that had previously been sold to another winery came back into the fold in 2019 and became a quick favorite among the cellar team, showing at once delicate red cane berry and white pepper in the nose, contrasted with brooding black fruits on the palate and dense, muscular tannins in the finish. This is the fifteenth vintage of Justice that I have made, and the third year in a row that the blend has come from a different place in the vineyard. It has been a joy and a privilege to watch a vineyard that once spoke in a singular voice become a chorus.

Bethel Heights Vineyard
www.bethelheights.com
(503) 581-2262