

JUSTICE VINEYARD

Justice Vineyard is located in the Eola Hills, adjacent to Bethel Heights Vineyard on the south. It is owned and operated as part of the Bethel Heights estate vineyard.

Justice Vineyard sits on a bench that slopes very gradually to the south from 520 to 420 feet elevation. Seventeen acres of Pinot noir were planted between 1999 and 2001.

The soils of Justice Vineyard are in the transitional strata between the volcanic mantle of the Eola Hills and its ancient, sedimentary ocean floor base. The wines from Justice express these two distinct geological parent materials: a taut, vibrating structure enveloped in ample, dark flesh

Fruit from Justice Vineyard has been an important component in Bethel Heights Estate Grown Pinot Noir since 2003. Since 2004 a few barrels have been selected each year for a Justice Vineyard designated wine.

The blend from 2012 is a bit of a departure from previous Justice Vineyard designates. The barrels chosen for this bottling were from the 114 block at Justice Vineyard planted in 1999, a section which emphasizes power and concentration of fruit in addition to a density to the tannins.

FOOD RECOMMENDATION

The family is taking Ben at his word on this one: "This wine is dense and firmly structured and calls for a steak!" We don't say this very often. Enjoy!

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2012 PINOT NOIR • JUSTICE VINEYARD

Certified Sustainably Grown

Harvest date: October 8, 2012

Grapes at harvest: Brix 24.3, pH 3.17, TA 8.2 gr/liter

Finished wine: Alcohol 13.5 %, pH 3.47 TA 5.8 gr/liter

Barrel aged 14 months in French oak, 40% new barrels

166 cases produced (332 six-pack cases)

Bottled Unfined February 28, 2014

THE 2012 VINTAGE: In the Willamette Valley, 2012 provided us with a welcome contrast to 2010 and 2011, when we were firmly in the grip of the unusually cool climatic conditions of an extended La Niña. Although 2012 began slowly, with a late bud-break and a cool spring, by late June the momentum shifted. Bloom was well underway in the final week of June, and we were tracking ten days ahead of 2011. For the rest of the season we enjoyed endless sunny days with warm temperatures and perfect ripening conditions. Harvest began almost three weeks earlier than in 2011, with fruit at optimum ripeness.

VINIFICATION: All the fruit was destemmed without crushing. After a five-day cold soak, the 5 ton oak fermenter warmed naturally and was gently punched down twice a day at the onset of fermentation. After the fermentations had reached peak temperature (82 F), the new wine was aerated once a day, and pressed at dryness. After settling for one week, the new wine was racked to barrels.

TASTING NOTES: Brooding and earthy aromas of wet clay, raw almonds, and black cherries. The earth and mineral notes carry over to the palate where concentrated flavors of black berries and cassis play over balanced acidity and a swell of fine-grained tannins. The 2012 Justice is our most structured wine of the vintage, and will greatly benefit from cellar ageing.