

## JUSTICE VINEYARD, ESTABLISHED 1999

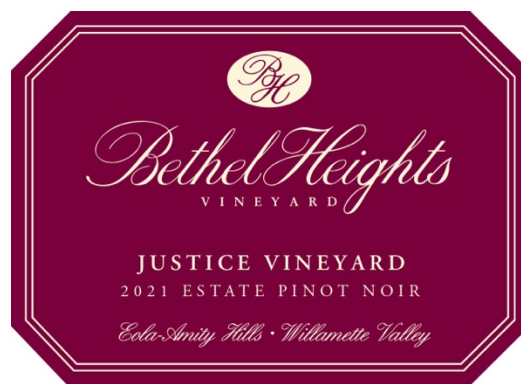
Justice Vineyard sits adjacent to Bethel Heights Vineyard on the south, in the transition zone between the underlying primeval sea-floor that is exposed to the surface at various places on our hillside, and the layers of volcanic soil that were deposited on top of that floor in varying depths over many 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 2021 VINTAGE

Throughout the Willamette Valley, 2021 was generous in terms of yields, ripeness, and quality and health of the fruit. Overall, the growing season was earlier than average. Harvest started on September 14 and finished on October 12. There were several extreme heat events during the summer, but temperatures cooled significantly in September, and rain showers in September and early October allowed us to take advantage of an extended ripening period for enhanced flavor development.

#### 93 WINE SPECTATOR

Shows finesse and detail, with youthful and multilayered cherry and raspberry flavors highlighted by spiced tea, mineral and fresh tarragon flavors that finish with refined tannins. Drink now through 2032.



2021 PINOT NOIR • JUSTICE VINEYARD

*Certified Organically Grown*

Fruit source: Justice Vineyard 667 Selection planted 1999

Harvest date: September 17, 2021

Grapes at harvest: Brix 23.1, pH 3.09, TA 8.9 gr/liter

Finished wine: Alcohol 13.0%, pH 3.46, TA 5.9 gr/liter

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

345 cases produced

Bottled unfiltered, August 2022

**VINIFICATION:** All the fruit was hand sorted and destemmed without crushing into three-ton and five-ton stainless steel fermenters. After a five-day cold soak, the fermenters warmed naturally and were punched down twice a day at the onset of fermentation. After the fermentations had reached peak temperature (92 F in the cap), the tanks were aerated once a day. The new wine was pressed at dryness, settled for 3 days, then racked to barrels.

**WINEMAKER NOTES:** In recent years the blending table for Justice Vineyard has been a delight; the broad pallet of fruit, structure, and texture that spans the 27 planted acres at Justice gives us so many directions. In 2021 the decision was effectively made at our first seated tasting of the new wines after harvest. The block of 667 at the eastern edge of the vineyard has been a cornerstone of the wine for many years, but it was a revelation in 2021 and made my job very easy. When to drink it? For those who like abundant primary fruit, I would recommend a 2027 – 2030 drinking window. For those who appreciate more age on their Pinot Noir, I think this wine has a 20 to 25-year life ahead of it.