

## 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 2021 VINTAGE

Throughout the Willamette Valley, 2021 is considered an outstanding vintage. It was generous in terms of yields, ripeness, and quality and health of the fruit. There were a couple of extreme heat events early in the summer that were devastating to some crops in the Valley, but in the vineyards the timing was just right to scour the powdery mildew out of the vineyard without harming the fruit, which had not yet begun to soften. August was also very hot, but temperatures cooled significantly in September and early October. The pendulum swings from explosive heat to extended cool periods prolonged the growing season in 2021 and allowed for terrific hang time and flavor development while maintaining balance in alcohol and acidity.

### 95+ WINE ADVOCATE

The 2021 Chardonnay Justice Vineyard is lightly flinty to begin before unfolding to peach, green apple and honeyed undertones. The medium-bodied palate is ultra silky and concentrated, with a tightly coiled expression and a long, flinty finish, which suggests it will require several years to unfold in the bottle.



## 2021 CHARDONNAY • JUSTICE VINEYARD

*Certified Organically Grown*

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

Harvest date: September 13, 2021

Grapes at harvest: Brix 21.7, pH 3.04, TA 7.5 gr/liter

Finished wine: Alcohol 13.2 %, pH 3.25, TA 5.8 gr/liter

Barrel aged 12 months in French oak, 50% new barrels

136 cases produced

Bottled unfiltered, February 13, 2023

**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:** Justice Chardonnay once again marked the beginning of harvest at Bethel Heights, sitting along our southmost flank in one of the warmer parts of the property. Along with the characteristic acidity of our neighborhood there is a real depth and breadth to this wine, which I attribute to a maturing vineyard now over twenty years old and of our continued persistence in finding ways to age longer on the lees, finding texture and weight to balance the snappy acidity we love in our wines.