

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 2022 VINTAGE

I would sum up the 2022 vintage as lucky; without precedent and very lucky. Had October been anything like it normally is, we would have struggled with phenolic ripeness, analytical ripeness, really all the ripenesses.

A very wet Spring followed by a cooler than normal start to the Summer had me concerned about how deeply into October we would probably be harvesting. There were moments towards the end of summer when it seemed certain that we would struggle to get ripeness where we wanted, and then those moments blurred into a series of high 70s low 80s temperatures...in October. In the middle of October. I've lived in Oregon my entire life and I've never seen anything like it. Pessimism quickly became optimism as the endless Summer of 2022 rolled on for an extra month. It was the warmest October on record.

For sheer volume, 2022 was one of the most generous vintages in recent memory, and at this state of play the wines are very exciting, show tremendous potential and fascinating variations based on pick date and site.

~ Ben Casteel, October 2023



2022 PINOT NOIR • JUSTICE VINEYARD

Certified Organically Grown

Fruit source: Justice Vineyard Pommard, 777, 667, and 114, planted 1999-2001

Harvest date: October 8-18, 2023

Grapes at harvest: Brix: 23, pH: 3.16, TA: 8 g/L

Finished wine: Alcohol 13.2%, pH: 3.45, TA: 6 g/L

Barrel aged 14 months in French oak, 30% new barrels
680 cases produced

Bottled unfiltered December 2023

VINIFICATION: All the fruit was hand sorted and destemmed without crushing into three-ton and five-ton stainless steel fermenters, plus two open top oak 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 reached peak temperature (92° F in the cap), the tanks were aerated once a day. The new wine was pressed at dryness, settled for 5 days, then racked to barrels.

WINEMAKER NOTES: The 2022 Justice Vineyard designate comes from six blocks spanning the northern section of the vineyard. Justice has historically been the most imposing and muscular of our offerings, and 2022 is no exception; a dense, well-structured wine with balanced acidity and an abundance of black fruits and well-integrated barrel spice on the palate. As with all our wines from 2022 (and our wines in general) the Justice will benefit from at least 3-5 years in the bottle and have much more to give with more time.