

Justice Vineyard

Justice Vineyard is located in the Eola Hills, adjacent to Bethel Heights Vineyard on the south. It is owned and operated by the Bethel Heights family and is considered part of the 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, using the best clonal material and viticultural practices.

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 the yards of Justice express these two distinct geological parent materials.

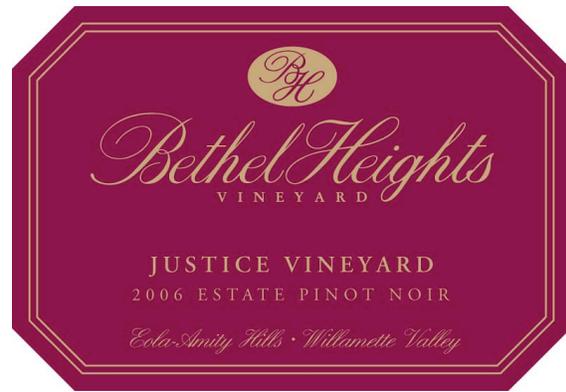
Fruit from Justice Vineyard became an important component in Bethel Heights Estate Grown Pinot Noir in 2003. In 2004 a few barrels were selected for the first Justice Vineyard designated wine.

In 2006 Yards 3 and 4 (clones 667 and Pommard) were chosen for a separate bottling, creating a lush, up-front, fruit forward wine that expresses the pure voice of the variety and a youthful expression of the place where it is grown. Enjoy!

Certified Sustainably Grown

Justice Vineyard follows sustainable agricultural practices as certified by LIVE Inc and Salmon Safe™. **LIVE** is accredited under international standards of Integrated Production. **Salmon Safe™** certifies farming practices that restore and protect healthy streams and rivers. For details go to www.liveinc.org and www.salmonsafe.org.

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2006 PINOT NOIR ♦ JUSTICE VINEYARD

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Harvest date: September 28th, 2006

Grapes at harvest: Brix: 24, pH: 3.3, TA: 8 gr/liter

Finished wine: Alcohol: 14.2%, pH: 3.57, TA: 5.3 gr/liter

Barrel aged 16 months in French oak, 50% new barrels

Bottled in February, 2008

250 Cases Produced

Suggested Retail \$ 50

The 2006 Vintage: As a general rule a large crop usually means a bit less concentration in the wines, but 2006 provided the extra heat and light necessary to ripen a larger crop, and there was plenty of moisture in the soil at the beginning of the season to carry it through. 2006 reminds us of 2003, another exceptionally warm vintage. The difference in 2006 was that all the heat came in early to mid-summer (five days over 100° between May and July). Since the heat came before color change, rather than at the end of the season, the grapes actually ripened in relatively cool conditions and therefore have more expressive fruit and more freshness than one might expect from a hot vintage. There was no rain to threaten the integrity of the fruit before the harvest.

Vinification: Wine from two fermenters with 50% and 100% whole clusters respectively make up this blend. After a five-day cold soak it fermented and was pressed at dryness. After settling overnight it was racked into French oak barrels. The Reserve barrels were selected after ten months and left in barrel another four months before bottling.

Tasting Notes: Lush aromas of raspberry, pomegranate, dusty red cherry. Round and supple with cherry-raspberry flavors and a hint of mocha. Firm mid palate acidity provides balance and length. Ripe fine-grained tannins round out the wine.