

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 mantel 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 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.

In 2007 the barrels chosen for this separate bottling were from clones 667, 777 and Pommard.

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 see www.liveinc.org and www.salmonsafe.org.

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2007 PINOT NOIR ♦ JUSTICE VINEYARD

Certified Sustainably Grown

Harvest date: September 29th to October 6th 2007

Grapes at harvest: Brix: 23, pH: 3.25, TA: 6.8 gr/liter
Finished wine: Alcohol: 13.2%, pH: 3.47, TA: 5.8 gr/liter

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

152 Cases Produced, Bottled in October, 2008

Suggested Retail \$ 50

THE 2007 VINTAGE was a classic, cool Oregon vintage, very similar to 2005. The summer provided adequate heat to ripen the fruit, and the fall finished cool, allowing the grapes to fully express their varietal character. Nice weather during the mid-summer produced a large crop that had to be rigorously managed to achieve optimum ripening. Some blocks were thinned three times, often to less than one cluster per shoot. When the fall turned rainy and cool, we pulled more leaves around the fruit, as a hedge against botrytis, and to expose the fruit to more sunlight. In the end, the extra effort gave us clean ripe grapes, and wines with moderate alcohols and pure, focused fruit character.

VINIFICATION: 2007 was not a year we elected to ferment whole clusters as a matter of course; however we did introduce them in certain fermentations, this being one of them. The lots selected for this single-vineyard wine were fermented with 40% whole clusters at the bottom of each bin, and the remainder of the fruit gently destemmed on top, before the five-day cold soak. It was also not a year for heavy extraction, so during fermentation the bins were punched down only twice a day instead of three.

TASTING NOTES: Aromas of plum, dusty black cherries, and stonefruit. The palate is dense black cherry and black pepper and framed by full ripe tannins and ageworthy acidity. This wine will age gracefully over the next eight to ten years.