



2012 Pinot noir

Justice Vineyard

Release Date: May 24, 2014

Retail Price: \$55.00

Production: 291 cases

Crop Level: 2.0 tons/acre

Harvested: October 9, 2012

Bottled: February 2014

Alcohol: 13.5%

Suggested Pairings: Coq au Vin, Boeuf Bourguignon, Oeufs en Meurette, wild birds and game, sausages, mushrooms, and risotto.

Aging Recommendations: up to 12 years

Available Bottlings:

- 750 mL Bottles
- 1.5 L Magnums
- 3 L Jeraboams



**LIVE
CERTIFIED
SUSTAINABLE**

Vineyard Notes

Justice vineyard is located just over the east ridge of the Eola-Amity Hills. Planted in 2001 at 500' in elevation on a SW slope of thin volcanic basalt overlying old sedimentary soil, the vineyard faces the Cascade Mountains and benefits from the cooling influence of coastal winds blowing through the Van Duzer Corridor. These grapes come from a 2.33-acre block in the NW corner of the vineyard that is LIVE certified. It is a state-of-the-art, vertical canopy, high density planting of Pinot noir clone 777 and is farmed by one of Oregon's best grape growers: Ted Casteel.

Production Notes

The de-stemmed grapes were fermented in a small Burgundy oak fermenter with no SO₂, allowing the fermentation to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 33% of which were new, for 16 months before bottling by gravity and without fining.

Vintage Notes

2012 began with a cool spring and record precipitation in June. This caused a slightly delayed bloom that was interrupted by cool, wet weather that extended the period of flowering. The result was diminished berry fertilization and some bunch stem necrosis. This reduced both the absolute number of clusters and the number of berries per cluster, thus significantly reducing the crop. Spring was followed by a beautiful sunny, warm, and dry summer, with the longest dry period in the Willamette Valley's history - over 104 days. The lovely weather continued into October with harvest occurring mid-month. The grapes achieved ideal ripeness and wines have lovely ripe tannins, moderate alcohols and nice acidity. This is one of Oregon's very best vintages.

Tasting Notes

Dense red and dark red berry aromas mix with mint and sweet ground spice and red floral aroma to create a heady and seductive nose. Crisp and precise berry flavors flood your palate, then merge with the spice notes and expand across your tongue and palate along with the wine's juicy acidity and broad texture. The finish begins with a bit of grip from the ripe tannins and dense fruit components, and then expands slowly upwards into your cheeks. The finish of Justice is unique: the lingering flavors seem to amplify and expand throughout your mouth and nose. It is this texture that defines the terroir of this wonderful site and this wine has a particular beauty and clarity at around seven years of age.