



# 2011 Pinot noir

## *Justice Vineyard*

**Release Date: May 26, 2013**

**Retail Price: \$50.00**

**Production: 362 cases**

**Crop Level: 2.4 tons/acre**

**Harvested: October 26, 2011**

**Bottled: February 2013**

**Alcohol: 13.0%**

**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



### **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 grapes were fermented in a small tank after two days of cold maceration. The wine aged for 16 months in 26% new French oak barrels and was bottled by gravity without fining.

### **Vintage Notes**

The 2011 season began with a very cool spring. This delayed shoot growth and the flowering phase occurred later than in any previous Oregon vintage. The summer was relatively warm and disease-free. The weather cooled in September and became cloudy by early October. With the late start of the season, the grapes desperately needed sun to complete the ripening process. By mid-October the sun returned and continued to shine into November. Harvest began in mid-to-late October and was the latest in our 24-year history.

This vintage produced wines with very bright, discrete flavors with moderate alcohol (12-13%). They all have a bit more stuffing in the mid-mouth with a broader and slightly denser tannin structure than 2010. Their excellent acidity, precisely detailed aroma and flavor expressions and balance will make them excellent partners with food and allow our best wines to age more than a decade.

### **Tasting Notes**

Great vineyard locations produce wines that transcend the difficulties of a vintage. By this definition, Justice is a great vineyard. This wine has a breadth of texture and flavor layers that indicate very great potential for this site as the vines achieve maturity. The spice components and dark berries dominate in nose of the 2011 Pinot noir, Justice Vineyard. There is a broad richness with supple tannins throughout the mouth that intertwine with the berry and mixed spice flavors. The finish 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.