



2013 Pinot noir

Justice Vineyard

Release Date: May 23, 2015

Retail Price: \$55.00

Production: 291 cases

Crop Level: 1.9 tons/acre

Harvested: October 6, 2013

Bottled: February 2015

Alcohol: 13%

**Suggested Pairings:
Risottos, blanquette de
veau**

**Aging Recommendations:
6-10 years**

Available Bottlings:

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



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, and high density planting of Pinot noir clone 777. Justice 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 sulfur dioxide, allowing fermentation to proceed naturally. After gently pressing and settling, the wine aged in French oak barrels, 33% that were new, for 16 months. It was bottled by gravity without fining.

Vintage Notes

2013 began with a warm May and bloom a week earlier than normal. The summer was dry and warm, but with few days over 95°. Minimal August rains left the impression that the harvest would be early and warm. The beautiful weather continued through September 20, at which point the grapes were sound and very close to being ripe. It then rained 9 of the next 11 days, becoming the wettest September on record. After October 1, the weather became sunny and we had one of our driest Octobers.

The challenge in 2013 was to pick ripe fruit despite the difficulties posed by the weather. Luckily, we were able to achieve this for the most part and the fruit for our single vineyard wines came in ripe and clean. Overall the wines have nicely developed fruit, moderate alcohols, and good balance.

Tasting Notes

Lovely, complex red fruit aromas, nutmeg, allspice and orange peel dominate this elegant nose. Softer than Zenith or Temperance, Justice defines elegance and balance. Flavors of raspberry and Queen Anne cherries are balanced by fruit compote, spices, flowers and a hint of marmalade. The finish begins gently with berries and then spice which gently fade to soft tannins and dried flowers.

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.