

JUSTICE VINEYARD

Established in 1999, Justice Vineyard sits adjacent to Bethel Heights on the south, in the transition zone between the underlying primeval sea-floor that is exposed to the surface at various places on our hillside, and the layers of volcanic soil deposited on top of that floor in varying depths over many millennia. Thus from one section to the next at Justice we have found deep volcanic clay soil, shallow volcanic clay soil, and the totally different sandy soil derived from ancient marine sediments.

THE 2022 VINTAGE

I would sum up the 2022 vintage as *lucky*; without precedent and very lucky. Had October been anything like it normally is, we would have struggled with phenolic ripeness, analytical ripeness, really all the ripenesses.

A very wet Spring followed by a cooler than normal start to the Summer had me concerned about how deeply into October we would probably be harvesting.

There were moments towards the end of summer when it seemed certain that we would struggle to get ripeness where we wanted, and then those moments blurred into a series of temperatures in the high 70s low 80s, in the middle of October. I've lived in Oregon my entire life and I've never seen anything like it. Pessimism quickly became optimism as the endless Summer of 2022 rolled on for an extra month. It was the warmest October on record.

For sheer volume, 2022 was one of the most generous vintages in recent memory, and at this state of play the wines are very exciting, show tremendous potential and fascinating variations based on pick date and site.

~ Ben Casteel, October 2023



2022 CHARDONNAY • JUSTICE VINEYARD

Certified Organically Grown

Fruit source: Justice Vineyard, clones 76 and 95, planted 1999

Harvest date: September 18, 2022

Grapes at harvest: Brix 22.7, pH 3.11, TA 6.9 g/L

Finished wine: Alcohol 13.3 %, pH 3.23, TA 6.4 g/L

Barrel aged 12 months in French oak, 40% new barrels

140 cases produced

Bottled unfinned February 12, 2024

VINIFICATION: The grapes were whole cluster pressed at low pressure for four hours then settled at 45°F for three days. The juice was then racked to 228 L barrels and fermented for 35-40 days with minimal lees stirring at the beginning and no lees stirring from mid fermentation to dryness. The new wine went through full malolactic fermentation and was aged on the lees, undisturbed, for 12 months. After blending trials, the wines were then racked from barrel with their fermentation lees to a stainless-steel tank to settle for an additional 4 months prior to bottling.

WINEMAKER NOTES: Justice Chardonnay once again marked the beginning of harvest at Bethel Heights, sitting along our southernmost flank in one of the warmer parts of the property. In 2022 the succulent acidity of our area was perfectly matched with the density of the vintage. This wine offers a compelling mix of ocean sea breeze, saline oyster brine and preserved lemon over warm barrel spice, maple and sandalwood. The aroma is evocative of the marine sandstone that lies beneath the vines. Here is another example of a younger section of our vineyard, planted in 1999, coming into its own.