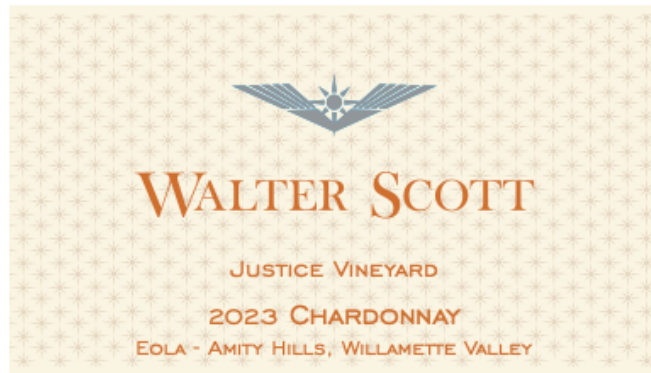




PRODUCTION	<i>150 cases</i>
SOIL	<i>Volcanic (Jory) / & Marine Sedimentary (Hemlick)</i>
ELEVATION	<i>480-540 feet</i>
VINE AGE	<i>Planted in 1999</i>
FARMING	<i>Organic</i>
INGREDIENTS	<i>100% Chardonnay grapes, SO₂</i>
PRESSING	<i>Gently crushed, bladder press</i>
YEAST & LEES	<i>Ambient, minimal bâtonnage</i>
FRENCH OAK	<i>Fermented and aged in 350L barrels for 12 months and finished for 4 months in a stainless steel tank. 35% new oak</i>
MALOLACTIC	<i>100% Complete</i>
FINISHING	<i>Fined & Filtered</i>

VINEYARD NOTES

Justice Vineyard unfurls in a southeasterly direction on a break in the hills known as Holmes Gap. The Van Duzer winds dance through this gap as they funnel eastward, resulting in uninhibited exposure that allows the fruit to ripen slowly. This gradual ripening enables the grapes to develop complex flavors while retaining focused acidity.

The two Justice Chardonnay blocks are situated in the far corner of the vineyard, where soils transition into ancient marine sediments from volcanic clay. Planted in 2000 by pioneers of the Eola Amity Hills, the Casteel family, these Dijon 76 and 95 clones impart an intensity that only comes from established vines. We share this block with Bethel Heights, each winery taking every other row to give us both the complete picture of the terroir, showing the intensity that only comes from established vines.