



APPELLATION
Yamhill Carlton District

VINEYARDS
Bishop Creek

BARREL REGIME
15 months, 40% new French

HARVEST
October 11th, 2009

T.A.
0.64gm/100mL

PH
3.61

ALCOHOL
14.5%

CASES PRODUCED
98

2009 Bishop Creek Pinot Noir

"Aromas of rich caramel, tart cherry, coconut and baking spice spring from the glass, eliciting contented sighs before the first sip. Flavors of cream soda dance across the palate with an intriguing cranberry-blueberry fusion. The zesty mouth feel offers a rustic finale, inviting salmon or duck pairings."

Gary Horner, winemaker

VINEYARD OVERVIEW

Bishop Creek Vineyard is located in the Yamhill-Carlton District AVA, which is 35 miles southwest of Portland and 40 miles east of the Pacific Ocean. The south-facing vineyard is located on an isolated spur in the foothills of the Coast Range. Protected by the mountains behind it, Bishop Creek's microclimate is cooler and drier than other vineyards in the area. These moderate growing conditions are perfectly suited for Pinot Noir and yield well-balanced fruit with dark colors and concentrated flavors.

Bishop Creek is planted on the Willakenzie soil series derived from ancient marine sediments and ocean floor volcanic basalt. The coarse-grained soils drain quickly, making them ideal for viticulture. The small 12-acre vineyard contains seven microsites and 14 separate blocks that are tailored to take advantage of the distinctive growing conditions.

Wines crafted from Bishop Creek Vineyard showcase a multi-layered, rich palate of dark fruit and spice flavors with balanced tannins.

VINTAGE OVERVIEW

The road leading up to the superb 2009 vintage presented a challenging set of unique growing conditions. Bud break arrived on April 15th, approximately ten days later than average. Low temperatures and high humidity between the last week of June and the second week of July put the vines at high risk of developing mold and mildew. Temperatures exceeded 105 degrees during the last week of July caused excessive vine stress at certain vineyards. Fortunately, a warm but not hot late September and early October ensured full maturity and excellent varietal character. Despite early indications, the 2009 harvest commenced slightly earlier than the historic average yet completed on the same date the 2008 vintage began further putting into prospective vintage to vintage variability, just one of our region's many strengths.