



APPELLATION
Yamhill-Carlton District

VINEYARDS
Bishop Creek

BARREL REGIME
15 months, 40% new

HARVEST
October 15th and 21st, 2010

T.A.
0.60gm/100mL

PH
3.51

ALCOHOL
13.0%

CASES PRODUCED
219

2010 Bishop Creek Pinot Noir

"Each swirl unleashes increasingly sassy red cherry candy aromas woven with marzipan and smoky, spicy incense. Cranberry and raspberry mingle with anise, vanilla and a hint of cooling eucalyptus dance across the palate on a undulant ribbon of acidity."

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 microsites' 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

2010 was a vintage 'ripe' with challenges so-to-speak. Certainly a test of one's knowledge and experience not to mention one's resolve! Spring bud break came relatively early but we then experienced a month of cold and rain greatly slowing vine development. If that were not enough what followed was the wettest June on record and the coldest summer in 17 years resulting in a record late bloom, low crop yield and a delay in the initiation of harvest by more than three weeks. Miraculously we were spared by a sunny couple of weeks in October. The crop ripened to a level approaching the highly touted 2008 vintage resulting in balanced wines with intensely bright flavors and lower alcohols. Classic Oregon.