



2012 Bishop Creek Pinot Noir

“Rugged aromas of herbed meat, new leather and rising yeast dough mingle with star anise and subtle floral notes. Attention-grabbing tannins support flavors of blackberry cobbler, red fruit and tangy pomegranate. Impressive structure suggests longevity and age-worthiness.”

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

The 2012 vintage in Oregon started with delayed spring weather and a cooler than usual June. However once temperatures rose the region enjoyed a long, warm summer that ultimately lead to excellent quality. The cooler start to the season reduced berry size and quantity per cluster, but provided a great ratio of skins to juice, hence greater color and flavor concentration. Record setting dry conditions coupled with warm days and cool nights during the fall preserved attractive, balanced acidity in the fruit. The advantageous harvest weather allowed us to pick when the grapes were truly ready. This year the fruit set characteristics varied widely from site to site.

APPELLATION
Yamhill-Carlton District

VINEYARDS
Bishop Creek

BARREL REGIME
12 months, 40% new French oak

HARVEST
October 3 – October 9, 2010

T.A.
0.66gm/100mL

PH
3.36

ALCOHOL
13.5%

CASES PRODUCED
218