



APPELLATION
Yamhill Carlton District

VINEYARDS
Bishop Creek

CLONES
40% Pommard
40% Wadenswil
20% 777

BARREL REGIME
13 months; 40% new French

HARVEST
October 5

T.A.
0.56gm/100mL

PH
3.56

ALCOHOL
13.0%

CASES
212

2013 Bishop Creek Pinot Noir

"Depth and power belies the vintage. Aromas of black currant, black raspberry and dried blueberry are seasoned by a pleasing hint of spearmint. The satin-finished palate is graced by warm blackberries, pomegranate and Bing cherry, exiting with a lengthy embrace and a tender kiss of acidity."

Gary Horner, Erath 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 2013 growing season began with an early bud break leading the way to a warm and dry summer, conditions setting the stage for an early harvest. Earlier than normal harvests can be problematic for cool climate varieties from the Pinot family in that they frequently take place under hot conditions, quite contrary to the favored long and cool growing seasons on which our region was founded. Fortunately, the warm beginning lead the way to a cool and extended finish translating to balanced wines of lower alcohol, higher acidity, and fruit flavors fresh and bright. Stylistically similar to the 2008, 2010 and 2011 vintages, these wines will pair beautifully with food and offer excellent cellaring potential.