

ERATH

WINERY

the Art of Pinot



2014 Bishop Creek Pinot Noir

“Concentrated aromas of black currant, berry cobbler, lavender, carnation and vanilla greet the senses. A silky palate of loganberry and black plum offers an elegant exchange of tannin and acidity. Polite in its restraint, yet ready to unleash a complex bounty as time unveils its delicious secrets.”

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 2014 vintage was the hottest on record in the Willamette Valley to date. In fact, it broke our previous record for heat accumulation, set in 2003. Daytime highs were certainly warm, but the average overnight temperature was also higher. Those two combined elements set the stage for an early harvest which occurred three to four weeks ahead of schedule.

The season delivered a record amount of balanced fruit with dry, warm weather throughout the spring, summer and early fall. What little precipitation occurred did so in late September, serving to provide water relief and temper rapidly rising sugar concentrations. During this harvest we saw larger than normal clusters form, which also resulted in higher than normal yields. The harvested fruit and resulting wines exhibit fresh fruit qualities, balance in acidity, and moderate alcohol.

APPELLATION
Yamhill-Carlton District

VINEYARDS
Bishop Creek

BARREL REGIME
13 months, 100% French, 40% new

HARVEST
SEPTEMBER 19

T.A.
0.71gm/100mL

PH
3.52

ALCOHOL
13.5%

CASES PRODUCED
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