



APPELLATION
Yamhill-Carlton

VINEYARDS
Bishop Creek

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

HARVEST
SEPTEMBER 12

T.A.
0.68 gm/100mL

PH
3.61

ALCOHOL
13.5%

CASES PRODUCED
173 FCE

2015 Bishop Creek Pinot Noir

"Bam! Blackberry, bay leaf, black plum and bergamot tea lead this tactical aromatic assault to the senses. Marion berry and fig jam flavors bolstered by mouthwatering acidity terminate with a firm and confident handshake of fruit tannin. Bishop Creek at its best."

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 2015 vintage was the second hottest on record in the Willamette Valley, slightly behind the record setting 2014 vintage. The month of September and early October provided a very nice end to the season. Temperatures cooled to near normal, especially at night. The extremely early harvest extended into October allowing for maturation under preferred cool and dry conditions. Harvest began August 28th and lasted until October 9th. Fruit quality was exceptional, producing balanced wines that, despite the hot season, maintained acidity with moderate alcohol. Excellent color and purity in the reds, and classic varietal character in the whites.