



APPELLATION
Yamhill-Carlton

VINEYARDS
Bishop Creek

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

HARVEST
SEPTEMBER 12

T.A.
0.66 gm/100mL

PH
3.53

ALCOHOL
13.5%

CASES PRODUCED
130 FCE

2016 Bishop Creek Pinot Noir

“English garden aromas—violet, rose and lavender— mingle with red currant, boysenberry, cherry cordial and a whisper of wet stone. The palate is a plush, velvety tapestry of fruit: black cherry, plum and marionberry. Youthfully vivacious tannin coaxes the flavors to languish and linger.”

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 2016 growing season rocketed to the earliest start in recent history. An early warm spring transitioned to an even-keeled but warm summer. A welcome cooling trend towards the end of the ripening period spread harvest across four well-ordered weeks. Harvest began August 25 and lasted until September 27 under perfect conditions.

Fruit quality was exceptional, producing balanced wines that despite the warm and early season, maintained acidity with moderate alcohol. The result is excellent color, plush tannin and purity in the reds and classic varietal character in the whites.