



## YAMHILL-CARLTON DISTRICT

### 2017 Bishop Creek Pinot Noir

#### VINTAGE NOTES

- The summer months could be characterized as hot. Cooling during the last two weeks of harvest was a welcome relief allowing for a slowing of fruit maturation.
- Harvest for Erath began September 7 and ended October 19. Heat accumulation was 15-20% above the long-term average and similar to 2013, 2014 and 2016.
- The wines are a step away from the last few hot vintages and more in line with the 'classic' Oregon profile of fresh fruit, lower alcohol and moderate acidity.

#### VINEYARD NOTES

- Bishop Creek Vineyard is in the Yamhill-Carlton District AVA, which is 35 miles southwest of Portland and 40 miles east of the Pacific Ocean.
- 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.

#### TASTING NOTES

Layered and complex, this wine invites thoughtful exploration. Meaty aromas swirl forth with plum, currant, cherry cordial and a hint of mandarin orange. The palate softly unfolds, yielding cherry cobbler, red plum, and pomegranate. -Gary Horner, Winemaker

ALCOHOL: 13.0%

BLEND:

100% Pinot Noir