

ERATH

WINERY

the Art of Pinot



APPELLATION
Yamhill-Carlton

VINEYARDS
Bishop Creek

HARVEST
SEPTEMBER 25

ALCOHOL
13.0%

T. A.
0.67 GM/100ML

PH
3.53

RESIDUAL SUGAR
0.1 GM/100ML

CASES PRODUCED
150

2019 Bishop Creek Pinot Noir

“Rich, expansive aromas of dark fruit—black cherry, plum, blueberry—and savory notes entice the senses. The opulent palate offers focus and tension before bursting forth with berry pie, milk chocolate, and subtle anise. This multi-faceted wine is luminous, intense, and exceptionally captivating.”

Gary Horner, Winemaker

VINTAGE NOTE

Though the timing of bud break and bloom were more consistent with long term averages, a rapid change to warmer than normal conditions in May gave us every indication we would be ahead of 2018. Instead, we experienced slightly cooler and drier conditions which persisted until early September at which point the weather changed to cooler and wetter conditions normally associated with October. Our concern was that near harvest, wetter conditions increase the risk of damage to the fruit. Fortunately, October smiled on us turning out to be much drier than normal.

Fruit quality was exceptional. The wines retained acidity and at low to moderate alcohols. Excellent color, plush tannins and purity typify the reds and classic varietal character come forth in the whites.

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.

WINEMAKING OVERVIEW

The fruit is hand harvested then gently destemmed into two-ton open top fermenters. Inoculation takes place the following day followed shortly thereafter by inoculation with malic acid bacteria. A combination of hand punch downs and gentle pump-overs are employed during the approximately 7–9-day fermentation period at which point the fermenter is drained and pressed. The wine then rests for 13–15 months in French oak barrels, 33% of which are new.