

2001 Bishop Creek Cellars Pinot Noir Willamette Valley, Oregon

“Each year the Bishop Creek vineyard is producing more outstanding fruit and the vintages just keep getting better. The 2001 Bishop Creek Pinot Noir is a great example of what this vineyard can do!”

~Assistant Winemaker, Michelle Franklin



Tasting Notes

- Darker fruit than the previous vintages with blackberries, cassis and boysenberry on the nose, as well as licorice spice and white pepper.
- This wine pairs well with duck confit and roasted duck with cherries. It also complements foie gras and roasted or grilled vegetables.

Winemaking Notes

- Aged for 12 months in older French oak barrels to de-emphasize oak flavor and let the fruit shine through.
- 400 cases produced.
- This vintage was made principally from grapes from the Bishop Creek Reserve block.

Bishop Creek Vineyard

- Location:* 2 miles north of the town of Yamhill, in North Willamette Valley, Yamhill County, Oregon.
- Acreage:* 30 acres total, 12 acres planted.
- Year Planted:* The main vineyard in 1988; the Pinot Gris starting in 1995.
- Soil Type:* Willakenzie
- Spacing:* Density of the main Pinot block is 1742 and 1815 vines per acre.

Vintage Notes

Weather at the start of the year was unusually dry. Buds began pushing early in March, but spring rain cooled temperatures so that the buds finally developed and opened in April. By mid-June the vintage had caught up to normal and bloom had occurred. Due to good pollination, the grape clusters were big, and we found instances of three clusters per shoot, so that crop thinning was necessary. August had nice warm weather which helped veraison along. September's weather provided much needed sun, allowing the grapes to ripen to their full potential. The fruit was left to hang until the middle of October when it was harvested.