

2002 Bishop Creek Cellars Pinot Gris Willamette Valley, Oregon

"This wine is more opulent than its 2001 vintage predecessor; it presumes to feature its European ancestry, even though we know its foundation is North American."

-Reuel Fish, Master Sommelier



Tasting Notes

A honeyed nose with tropical and citrus undertones. The perfumed aroma with the crisp acidity balances the tropical fruit on the palate.

Match this wine with fruit salad or field greens in a citrus dressing.

Winemaking Notes

- Fermented and aged in 100% stainless steel tanks to retain the crisp acidity and fruit components.
- 298 cases produced.
- Released Memorial Day 2003.
- This vintage uses grapes predominately from the upper portion of the vineyard.
- pH: 3.31
- TA: 7.2 g/l
- Alcohol: 12.8%
- Residual sugar: .91%

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 between 1742 and 1815 vines per acre.

Vintage Notes

After three great vintages in a row, 2002 looks like another winner. The spring started off with cooler than usual spring temperatures, followed by a summer with warm weather and plenty of sunshine. The sunshine and dryness lasted well into October with grapes reaching high sugar levels. A small bout of rain in early October helped to prolong harvest and allow the grapes to reach full flavor maturity and balance the high brix levels.