

# 2002 Bishop Creek Cellars Pinot Noir Willamette Valley, Oregon

*“The gamut of the Willamette Valley’s bounty - from strawberries to black cherries - is exemplified in the 2002 BCC Pinot Noir. Dense and elegant, the 2002 offers pleasure now, and will cellar beautifully.”*

~Jason Lett, Vineyard Manager



## Tasting Notes

- Queen Anne cherries and blueberries come to mind on the nose. A bit of earth and a pinch of pepper. Is there some sort of terroir developing?
- This wine would pair well with pork tenderloin or most duck dishes. It would also complement fall vegetables.

## Winemaking Notes

- Aged for nine months in older French oak barrels to de-emphasize oak flavor and let the fruit shine through while still adding a hint of smoke.
- 500 cases produced.
- This vintage was made 100% 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

After three great vintages in a row, 2002 looks like another winner. The spring started off with cooler than usual 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 allowed the grapes to reach full flavor maturity and balance.