

# 2003 Bishop Creek Cellars Pinot Gris Willamette Valley, Oregon

" A small amount of residual sugar smooths the mouthfeel and elevates the tropical fruit nuances that characterize Bishop Creek Pinot Gris."

Wine grower, Jason Lett



## Tasting Notes

- A floral nose with hints of peaches, orange zest, and minerals.
- A wonderfully crisp finish that allows the wine to pair well with salads, seafood and lemon chicken.

## Winemaking Notes

- Once the berries were at the winery, the Pinot Gris was gently pressed whole-cluster.
- The juice was cold-fermented to preserve the stone-fruit aromas.
- The finished wine was bottled after aging for 10 months in stainless steel tanks.

## Bishop Creek Vineyard

- Location:* 2 miles north of the town of Yamhill, in North Willamette Valley, Yamhill County, Oregon.
- Acreage:* 30 acres total, 3 acres of Pinot Gris.
- Year Planted:* The main vineyard in 1988; the Pinot Gris starting in 1995
- Soil Type:* Willakenzie
- Spacing:* Like all Bishop Creek vines, the Pinot Gris is planted at high densities: 1815 vines/acre on average.

## Vintage Notes

Bishop Creek's 3 blocks of Pinot Gris range in elevation from 400 to 650 feet. Commanding a cool slope on Willakenzie soils, the elevation and orientation of the vineyard allows its grapes greater ripening and maturation time than many of Oregon's vineyards. In a vintage like 2003, this was especially important. A wet spring was followed by an unusually dry, hot summer. The challenge of a vintage like 2003 is to preserve the vibrant acidity that makes Pinot Gris so refreshing. Atypical rains in September helped preserve acidity and flavor development. Focusing on flavor and acidity, we picked the Pinot Gris on October 3.