

2003 Bishop Creek Cellars Pinot Noir Willamette Valley, Oregon

"Rich, spicy flavors of sweet black cherry and graham. Opulent yet vibrant, with a long, rich finish."

~Northwest Palate, Volume 18,
Number 6. Jan/Feb 2005



Tasting Notes

- Lush red and black fruit greet the mouth and nose and lead you to a rich mid-palate.
- This opulence gives way to a lingering finish, in which you discover the well balanced tannins and alcohol that power this wine.

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.
- Clones:* Pommard, Wadenswil, and grafted clones 777 and 667.
- Soil Type:* Willakenzie
- Spacing:* Density of the main Pinot block is between 1742 and 1815 vines per acre.

Winemaking Notes

- A blend of the Pommard, Wadenswil and 777 clones of Pinot Noir.
- The wine was fermented in open-topped containers and punched by hand.
- The fruit was handled gently during fermentation and pressed very lightly to avoid over-extraction of tannins.
- The wine was transferred to a blend of newer and neutral French oak for 11 months of barrel age.

Vintage Notes

The hillside on Bishop Creek is relatively cool, and it allows the grapes a greater ripening and maturation time than is possible at many other Oregon sites. In a vintage like 2003, this is especially important. The spring was one of the wettest on record and gave rise to considerable growth and vigor. Despite early delays, bloom occurred right on schedule at the end of June and was finished by the 4th of July. This was followed by an unusually dry, hot summer. September produced a couple of well timed rains, and October brought further moderating temperatures, which ripened the fruit to perfect balance. Our final pick was October 14th.