

2004 Bishop Creek Cellars Pinot Noir

North Willamette Valley, Oregon

"This wine shows a bright fruit palate, supple body and a crisp acidity. But it's the soft tannins that are typical of this vintage that provide the structure which allows the wine to be paired with all different kinds of food."

~Jeremy Saville, Vineyard Manager

"The combination of lower alcohols, higher natural acidity and luxuriant tannins should lead to a vintage defined by structure and longevity."

~Tasting notes by Jason Lett



Tasting Notes

- Dusty earth and game over lovely dark cherry fruit, cranberry and floral hints with fine juicy acid on a firm tannic structure.
- A nose dominated by bright pie cherry, raspberry and cranberry fruits, subtly layered with a clean mineral earth tone.

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 allowed an extended time for malolactic fermentation and aged for 13 months using a very small percentage of new oak.

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, and the Pinot Gris in 1995
- Soil Type:* Willakenzie

Vintage Notes

2004 at Bishop Creek was an unusual year as far as weather was concerned. While we were pruning, we encountered ice storms, snow and unseasonably warm days. As the year went on and we approached bloom, another spell of wet weather came our way, making the set weak and the clusters light. Ultimately this was a benefit for us because the light clusters led to naturally low yields and consequently more concentration. We harvested in mid-October which gave us lots of time for the grapes to hang and mature. The vintage is highlighted by lush bright pinot noir fruit and velvety tannins. The wine is highly structured, yet elegant - two characteristics which lend themselves to good ageability.