

# 2005 Bishop Creek Cellars Pinot Gris North Willamette Valley, Oregon

*"The lush texture and bright acidity create a wonderful harmony in the palate and draw the flavors out into a crisp yet long finish."*

Marcus Goodfellow,  
Winemaker of Bishop Creek Cellars



## Tasting Notes

The aromatics are floral with fresh pear and hints of tangerine and lemon. The palate is bright and lively with a mouth filling texture that remains light and elegant from start to finish. It has a bright hit of mineral, citrus, green apple with bright refreshing lemon acidity leading to a long, bright finish.

## Winemaking Notes

2005 was a vintage of contrasts. Early warm weather in February and March pushed bloom forward and left us flowering in some of the heaviest rains of the year. The resulting fruit set was extremely poor for the second year in a row, particularly for Pinot Gris. The bright side to this is that with less fruit on the plant, flavors are extremely good and the natural balance in sugars to acids was the best we've seen in several years. Our winemaker, a huge fan of white wines from northern Italy, made several stylistic changes in the production this year. One of the most important was picking slightly earlier than previous vintages. Flavors were mature with tremendous balance, so with some very gentle processing and a blend of yeasts designed to highlight fruit and balance, a lighter yet still supple and mouth-filling wine was produced.

## Bishop Creek Vineyard

*Location:* 2 miles north of the town of Yamhill, in North Willamette Valley, Yamhill County, Oregon.  
*Acreage:* 15 of 66 acres currently planted: 12 of Pinot noir, 3 of Pinot gris, and a small new block of Pinot blanc. Tight spacing, mostly 5'x5'.  
*Year Planted:* The main vineyard in 1988, and the Pinot Gris in 1995  
*Soil Type:* Willakenzie  
*Elevation:* 300-700 feet  
*AVA:* Yamhill-Carlton District

## Vintage Notes

The hillside at Bishop Creek is relatively cool, and allows the grapes a greater ripening and maturation time than is possible at many other Oregon sites. In 2005, rain at bloom led to a second year of poor fruit set and very low yields. A moderately warm summer was followed by a cool early fall. The cool night temperatures in September allowed the flavors of the fruit to mature, without losing acidity, and keeping sugar levels in check. On October 9<sup>th</sup> we harvested beautifully intense fruit with ripe flavors and lovely natural acidity.