

2005 Bishop Creek Cellars Pinot Noir

North Willamette Valley, Oregon

"2005 turned out to be the perfect balance between approachability and ageability."

-Jeremy Saville, Vineyard Manager



Tasting Notes

The 2005 Bishop Creek Barrel Selection marries the classic structure of the vineyard with the natural elegance of the 2005 vintage. High toned floral notes, bright red fruit (think Bing cherry), with hints of earth and the forest floor, fill the nose. The palate is a bright, fresh, yet full flavored burst of black raspberries and cherries, spiced with a lovely silky texture. The finish is a well-integrated blend of refined tannins and bright acidity. Enjoy this now (best with some time in the decanter) or as it develops over the next 3-5 years.

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

Winemaking Notes

In order to highlight complexity a number of winemaking changes were instituted in 2005. We picked each section of the vineyard separately and each lot was fermented individually in small 1.25 ton fermenters. Naturally occurring cold soaks of up to 8 days insured good concentration and all ferments were non-inoculated and used indigenous yeasts. Caps were punched down twice daily for the majority of fermentation slowing to once daily as the wines approached dryness. Racked to primarily neutral barrels, and about 15% new barrels, after the wines finished malolactic fermentation, they rested undisturbed until being racked just once more prior to bottling in early September, 11 months later.

Vintage Notes

The 2005 growing season in the Willamette Valley was, yet again, a unique set of challenges. After beautiful early spring weather, we were deluged with heavy rain during bloom. Because of this, pollination was impeded and a poor fruit set resulted in a very small crop. However, after that first soaking we were rewarded with a near perfect summer and early fall. Warm days and cold nights in late August and early September provided great flavor maturity, while restraining sugar levels. A fit of poor weather as the grapes approached readiness required some patience before picking, but it was patience well rewarded. The resulting wines have a sleek elegance and the compact structure of dancers rather than the lush muscularity of the 2002 or 2003 vintage.