

2006 Bishop Creek Cellars Pinot Gris North Willamette Valley, Oregon

"We had a beautiful fruit forward vintage in 2006. The fermentation of the Pinot Gris highlights the ripe, bright fruit while retaining the vineyard's intrinsic minerality."

-Marcus Goodfellow,
Winemaker of Bishop Creek Cellars



Tasting Notes

Our 2006 Pinot Gris has elegant coral aromatics layered with ripe pear and tangerine on the nose. The palate suggests nectarines, peach and more citrus with a stoney mineral finish.

Winemaking Notes

2006 saw beautiful fruit delivered early and cold. We pressed and did a light fining of the juice with betonite. After 36 hours of settling, the juice was racked to tank and inoculated with 3 different yeast strains. Fermentation was conducted at low temperature to retain as much freshness as possible. Fermentation finished around the first of December and malolactic was prevented and the wine aged on the lees until just prior to bottling at the end of March.

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 2006 vintage was about as good a set of growing conditions as a grapevine could ask for. Bud break came right on schedule, followed by near perfect weather conditions at bloom and set. Even after fairly aggressive fruit thinning, per acre yields were high in comparison to the vintages of '04 and '05. July and August were very warm causing sugar levels to spike a little earlier than expected. In September we had our typical early fall rain followed by a beautiful Indian summer, which in turn led to perfectly mature fruit right around the end of September and the beginning of October. Unlike 2005, in which we were able to pick at three different times as the various sections of the vineyard ripened, in 2006 everything ripened at the same time adding a sense of urgency to the harvest. Our biggest challenge was to get all of the fruit into the winery before it got overripe.