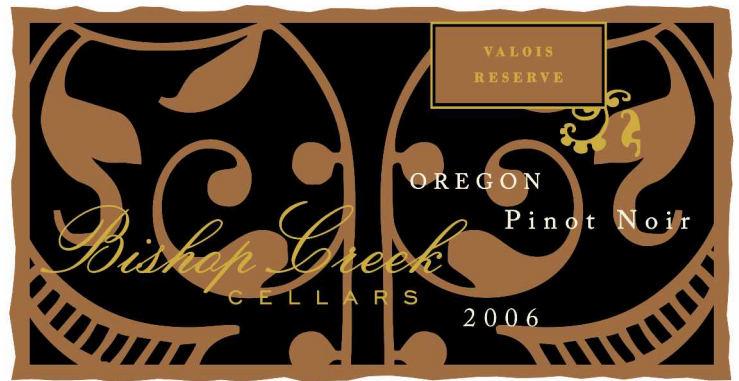


# 2006 Bishop Creek Cellars Valois Reserve Pinot Noir North Willamette Valley, Oregon

*"2006 is one of those perfect vintages, balanced in power and elegance, built for aging, yet beautiful in youth. It will be a vintage that is a defining part of the increasing stature of Oregon wines."*

- Marcus Goodfellow,  
Winemaker, Bishop Creek Cellars



## Tasting Notes

This wine has lovely aromas that unfold in layers as it sits in the glass. Primary sweet ripe berry fruit is enveloped with spice, vanilla, spring flowers, toffee and hints of forest floor. The palate shows a wine for aging. Mouth filling and balanced, the fruit is dominated by cherry with a beautiful silky texture. The tannins are fine and firm without being intrusive. The finish is lovely and lingers nicely.

## Winemaking Notes

The 2006 Valois is a blend of 10 barrel lots. We chose the best lots from blocks throughout the vineyard. The fruit was harvested over a three-day stretch, and we tried to retain as many whole berries as we were able to in processing the delicate fruit. All the fermenters were allowed to ferment without adding a commercial yeast and handling was gentle, with punch downs to wet the cap twice a day. The ferments lasted 16 days on average and were completed smoothly and with little issue. A naturally balanced vintage, the wines were handled minimally throughout the year, and bottled after aging for 11 months in French oak barrels, half of which were new.

## 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 small new blocks of Pinot Blanc, Syrah and Gruner Veltliner. Tight spacing, mostly 5'x5'.  
**Year Planted:** The main vineyard in 1988, and the Pinot Gris in 1995  
**Soil Type:** Willakenzie  
**Elevation/AVA:** 300-700 feet; Yamhill-Carlton District

## Vintage Notes

2006 vintage started off with a very wet spring. Bloom went perfectly with an excellent set leading to larger than average crop. Summer was hot and dry leading to very rapid growth and very little disease pressure in the vines. Just after the berries began to change color we thinned back the clusters in order to achieve desired yields. Typical for the Willamette Valley around mid September it cooled off and started to rain. The grapes had not yet achieved optimum ripeness and so we were biting our nails wondering if the fruit was ever going to fully mature. Then suddenly in the first part of October we had a string of 80 plus degree days and everything ripened all at once. In fact we saw sugar percentages rise an average of 2-4 percent per day, forcing us to harvest the entire vintage over just four days. The fruit was beautiful; clusters were larger than average and flavors were lush.

Mixes of 777, Pommard and Wadenswil Pinot Noir clones were selected for the Valois Reserve. The fruit came from the best parts of the best blocks in the vineyard in order to achieve the perfect balance of spice, perfume and lush fruit.