

2006 Bishop Creek "Iris Block" Pinot Noir



Tasting Notes

The 2006 Bishop Creek "Iris Block" Pinot Noir has a rich aromatic profile filled with deep cherry, red plum, earth, violets, and spice. The palate starts off delicately with more red fruit and luscious texture. It is full bodied yet light in the mouth: a perfect example of the delicate, yet powerful, nature of Pinot Noir.

Winemaking Notes

The Iris Block is at the very heart of Bishop Creek Vineyard. This cuvee is comprised of the two very best barrels of own-rooted Pommard clone Pinot Noir from the original planting in the Bishop Creek Vineyard. These barrels come from two different fermenters, both of which were wild yeast ferments, and which were punched down twice a day throughout fermentation. As the wines approached dryness, they were tasted twice daily and pressed as the tannins reached a peak of balance within the wine.

Vineyard Notes

The Iris Block contains both Pommard and Wadenswil clones of Pinot Noir. The fruit for the Iris block bottling came from the Pommard Section of the Block, planted in 1988 on narrow spacing of five feet between rows. Own-rooted, this section of the vineyard has shallow marine soils deposited over 80 million years ago. Because of the age of the vines, we do not have to irrigate, as the root systems are very well developed. The site is south by southeast facing. The block is named for the wild irises that grow there.

Vintage Notes

The 2006 vintage gave us a long, cool, wet spring followed by very warm temperatures through August. September began with heavy rains, but ended with a spike of 85-90 degree days. Harvest began September 29th and ended October 6th: a very concentrated harvest period in which sugars spiked as much as 4% in a matter of two days!