

2006 Bishop Creek Cellars "Whole Cluster" Pinot Noir

"This wine exhibits the best characteristics of the vineyard combined with the unique aromatics brought about through fermentation with stems. Bright red cherry notes dominate, wrapped in cinnamon spice, and accented with high toned floral scents. The palate is pretty red fruit and soft red earth with a mouth-watering juiciness."

- Marcus Goodfellow, Winemaker,
Bishop Creek Cellars

Winemaking Notes

The 2006 whole cluster bottling is a 2 barrel selection rising only free run juice. It represents the two best barrels from the cellar that involved whole clusters in the fermentation. One of the fermenters contained 777 clone Block D and the other consisted solely of Pommard clone Pinot from the Iris Block. The block D fermenter had 40% of the fruit added with the stems intact; the Iris Block had 30% whole cluster fruit. Both fermentations were done with wild indigenous yeast, and were allowed to remain cool throughout the ferment, then pressed off as the wine reached dryness. The two barrels selected were a brand new Cadus barrel from the Allier forest and a two year old Seguin Moreau barrel from the Bertrange forest. The wine rested on its lees untouched, until racked in preparation for bottling in August 2007.

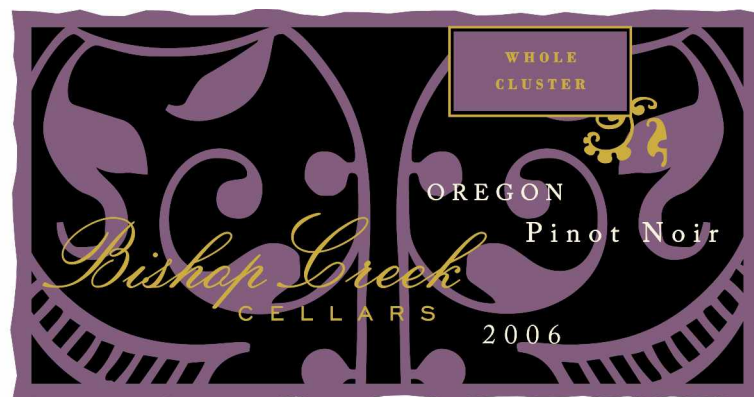
Bishop Creek Vineyard

Location: 2 miles north of the town of Yamhill, in North Willamette Valley, Yamhill County, Oregon.

Acreage: 30 acres total, 3 acres of Pinot Gris

Year Planted: The main vineyard in 1988, and the Pinot Gris in 1995

Soil Type: Willakenzie



Whole Cluster: What and Why?

The process for whole cluster fermentation is a very simple one, and was one of the earliest forms of fermentation. A standard fermentation starts by sorting all the grapes into a machine called a crusher/destemmer. This machine destems the clusters as they pass through and leaves just the fruit in the fermenter. For Bishop Creek's whole cluster ferments, a percentage of fruit is added directly to the fermenter, stems and all! The grapes remain largely intact still on the stems for most of the fermentation. Each berry acts as a little individual fermenter within the larger process. This aids in creating complexity and nuance in the finished wine. The stems help to refine tannins, creating a finer and more complex tannin impact. The most unusual and unexpected effect of including the stems is that they add a high toned spice component reminiscent of cinnamon, all-spice, and nutmeg.

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.