

2007 Bishop Creek Cellars Pinot Gris North Willamette Valley, Oregon

"The 2007 growing season is, at heart, a vineyard manager's vintage. The quality of fruit was largely determined by the diligence of the management of all aspects of the vineyard. While the weather presented real challenges to everyone, and the wines will reflect a cooler August and September, their purity is exceptional."

-Marcus Goodfellow,
Winemaker of Bishop Creek Cellars



Tasting Notes

A wonderfully bright and refreshing wine with beautiful aromas of pear, orange blossoms, and wet minerals. Classically balanced and very pure. The wine is light in the mouth, vibrant and fresh. It has a supple texture, mouth filling flavors of citrus and pear again, and a long, clean, refreshing finish.

Winemaking Notes

Hard work in the vineyard paid off as we harvested pretty fruit that had the benefit of cool weather flavor ripening, but which came into the winery with very little botrytis. We pressed the fruit gently and racked it off the gross lees after 24 hours of settling. Then the juice was inoculated with 3 different strains of yeast and fermented in stainless steel tanks. After fermenting to dryness over the next 4 weeks, the wine was left in contact with the fine lees until just prior to bottling in April.

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/AVA:* 300-700 feet, Yamhill-Carlton District

Vintage Notes

The 2007 vintage began as usual with bud break on April 12th. But then the weather got cool and wet, stalling growth for a bit. We returned to ideal weather in June resulting in a near perfect bloom and an excellent set. We spent most of July and the better part of August just trying to keep up with the rapid growth of the vines. Disease pressure was high, requiring us to be especially vigilant. In a typical Oregon turn of events, it began to rain at the end of August, and never really let up. We went back through the vineyard several times to remove fruit in order to ensure proper ripening, and to create good airflow through the fruiting zone in order to prevent disease. Our first pick was at the very end of September, and we picked three more times in the month of October, as windows in the weather would allow. Ironically the weather turned gorgeous just after we picked the last of our fruit for the season.