

2007 Bishop Creek Cellars Barrel Selection Pinot Noir North Willamette Valley, Oregon

“The cooler, wet weather throughout much of September made the decision about when to pick challenging and critical. Our patience was rewarded in the lovely, nuanced layers in this wine.”

— *Jeremy Saville, Vineyard Manager/Winemaker,
Bishop Creek Cellars*



Tasting Notes

Candied cranberry and raspberry aromas unfold to reveal an earthy spice somewhere between cedar and briary undergrowth. Medium body and silky sweet fruit flavors hit the palate in all the right places and finish with fine, lingering tannins and perfectly balanced acidity.

Winemaking Notes

The 2007 Barrel Selection Pinot Noir represents a blend of all the blocks in the vineyard, which means that Pommard, Wadenswil and 777 clones of own-rooted Pinot Noir predominate. The fruit went through primary fermentation in small, 1.5 ton open fermenters, relying only on native yeasts. Punch downs were done twice daily. After primary fermentation, the wine was aged in French oak barrels, 10% of which were new, for about 11 months. We racked only once into tank in preparation for bottling in early September 2008. The wine finished with alcohol of 13.4% and ph of 3.74. 725 cases produced.

Bishop Creek Vineyard

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

Acreage: 15 of 66 acres planted: 12 of Pinot Noir, 3 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: 300-700 feet

AVA: 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.