

2007 Bishop Creek Cellars Serpentine Pinot Noir North Willamette Valley, Oregon

“2007 saw a return to a more traditional Oregon vintage, and the wine reflects this with a style that harkens back to our region’s first truly exceptional wines.” — Jeremy Saville, Vineyard Manager/Winemaker, Bishop Creek Cellars



Tasting Notes

Layers of cherry, briar, rose and mulling spice fill the nose. Delicately structured, the palate is dense and compact with sweet fruit core and a long, silky finish. This wine will be best 2011 through 2015.

Winemaking Notes

This wine is a premiere bottling made exclusively for the Wine Club. The name for the wine was inspired by an unusual serpent, commonly known as the Coluber Constrictor, that is often seen in a particular sector of our vineyard.

All of the grapes for this wine came from a unique block that was originally planted with Sauvignon Blanc grape vines and later field-grafted over to clone 777 Pinot Noir. Year over year, this block has been one of our best performers, and grapes from this block have always been a major component of our reserve portfolio. The fruit is naturally balanced, with low yields that make flavors intense. In 2007, we liked the fruit from this block so much that we decided it needed to be highlighted in a special limited-production bottling. The wine was fermented naturally in small 1.5-ton open top fermenters with about 33% whole clusters. Fermentation occurred naturally, using only native yeasts. After fermentation, the wine was aged for 11 months in French Oak barrels (about 25% new) before bottling. We selected four of the best barrels from the lot and bottled them as our “Serpentine Reserve”.

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.