

2022

BISHOP CREEK VINEYARD PINOT NOIR
YAMHILL-CARLTON • WILLAMETTE VALLEY



THE WINE

This vineyard was first planted to ungrafted rootstock in 1988 on tight 5x5 rows of three Pinot Noir clones (Pommard, Wädenswil, 777) in north-south facing blocks. Dramatic elevation changes, rugged growing conditions and an extremely low water table has pushed root systems deep (30-40') into the porous and nutritionally deficient marine sedimentary soils of the Eocene era and alluvial sands of the Missoula floods. These unusually challenging conditions, a mediterranean climate, broad diurnal temperature changes and high degree days (2,400) generates 1-2 tons per acre of small, thick-skinned berries that feature profound texture and immense structure.

TASTING NOTES

Just a spectacular effort from this incomparable, old-vine site situated in the northern reaches of the Willamette Valley. Deep, brambly mountain blackberry compote aromas, hallmarks of this bottling for almost 30 years, are ever-present in this 2022 offering. Underlining this blue and black fruit seam lies a loamy earth component with hints of shaved pencil lead. Aggressive and masculine in the outset on the palate with a broad shouldered tannin structure and tight frame that shows no sign of willingness to entertain any type of courtship at first. A second pass now shows roasted plum scents that careen into a spectacular candied fennel element as the wines grip begins to finally release. The crushed granite sensation, also typical of this bottling, arrives on schedule. But there's more of a chewiness to this vintage, its aggressive but there is a litheness to the texture as the tannins form a palisade around a black fruit core. Dusty river rocks and roasted oak also participate texturally as the wine carries for, what must be, minutes and minutes. A sensory experience unique unto itself, the bottling of this rugged vineyard in Yamhill-Carlton should never be overlooked as the pièce de résistance of your cellar.

VINTAGE NOTES

The 2022 vintage was one of the most unique harvests in recent memory. Typical rainfall and winter temperatures kicked off the vintage, but winter was not yet over as temperatures plummeted in April. Bloom resumed, but with this delayed budbreak we found most of our sites not suitably ripe until October had already arrived. But this prolonged hangtime and extended cool evenings of September and October generated compelling and unique acid structures and textures. Pinot Noir shows classic, cool-climate aromatics reminiscent of vintages long ago. A delicate and ethereal structure shows elegance on the front end, but a generous complexity develops in the mid-palate with waves of citrus fruit acidity intermingling with a dark blackberry liqueur and minerality essence. Lifted and upright from start to finish with an unrelenting precision and energy throughout.

Harvested: October 10-16

Harvest Brix: 22.8

CÉPAGE: 100% Pinot Noir

CULTIVATION: Organic

SOIL: Marine sedimentary (Willakenzie series)

VINE AGE: Up to 36 years

Vendange: Hand-picked, 1/8 ton cherry bins, field and winery sorting

VINIFICATION: 100% destemmed, spontaneous native yeast, unfinned, unfiltered

ÉLEVAGE: 15 MONTHS, 50% new French oak

TA: 5.7 G/L

P H: 3.74

DATE BOTTLED: May 14, 2024

CASES PRODUCED: 335

