

						
ITEM	Bishop Creek Vineyard Yamhill-Carlton Pinot Noir (Estate) Production: 13 Barrels Release: Fall	Own-Rooted Willamette Valley Pinot Noir Production: 25 Barrels Release: Fall	Willamette Valley Willamette Valley Pinot Noir Production: 14 Barrels Release: Spring	L'Ensemble Willamette Valley Pinot Noir Production: 25 Barrels Release: Fall	Spirit Hill Vineyard Eola-Amity Chardonnay Production: 4 Barrels Release: Fall	Affinités Willamette Valley Chardonnay Production: 19 Barrels Release: Spring
VINEYARD DETAIL	Bishop Creek (Estate), Yamhill-Carlton Far NW corner of Yamhill-Carlton AVA North-south facing Dry-farmed, no till vineyard Ancient marine sedimentary (Willakenzie) Planted 1988, ungrafted Clones: 777, Pommard, Wädenswil, 667	Bishop Creek (Estate), Yamhill-Carlton Planted 1988, ungrafted, organic Nysa, Dundee Hills Planted 1989, ungrafted, Pommard Hyland, McMinnville Planted 1974, ungrafted, bio-dynamic	Select high-quality sites may include: Bishop Creek, Yamhill-Carlton Nysa, Dundee Hills Momtazi, McMinnville Temperance Hill, Eola-Amity La Colina, Dundee Hills RPG, Eola-Amity	Bishop Creek (Estate), Yamhill-Carlton Planted 1988, ungrafted, organic Select high-quality sites may include: Shea, Yamhill-Carlton Temperance Hill, Eola-Amity La Colina, Dundee Hills Knights Gambit, Dundee Hills Nysa, Dundee Hills	Spirit Hill, Eola-Amity 1,000 feet elevation planted in 1999 Clones: 76, 95 Organic	Bishop Creek (Estate), Yamhill-Carlton Ancient marine sedimentary 750' elevation, planted 1998, 2000, 2007 Organic, no-till Spirit Hill, Von Oehsen Eola-Amity AVA, organic/LIVE
WINEMAKING	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted, dry farmed No stems, ambient fermentations 16 months 50% new French Bottled unfiltered, unfinned, vegan	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted, dry farmed No stems, ambient fermentations 16 months 50% new French Bottled unfiltered, unfinned, vegan	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted, dry farmed No stems, ambient fermentations 14 months 20-25% new French Bottled unfiltered, unfinned, vegan	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted, dry farmed No stems, ambient fermentations 16 months 30-40% new French Bottled unfiltered, unfinned, vegan	Organic Hand-picked, hand-sorted Ambient fermentations Full barrel fermented, full malolactic No battonage 30-40% new French oak, 16 months Bottled unfiltered, light fining, vegan	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted Ambient fermentations Full barrel fermented, full malolactic No battonage 25-30% new French oak, 14 months Bottled unfiltered, light fining, vegan
PRESS HIGHLIGHTS	WS 93 Points 19v 93 Points 18v IWR 98 Points 22v 97 Points 21v 93 Points 19v JS 95 Points 21v 94 Points 18v Vinous 93 Points 21v 95 Points 18v Decanter 95 Points 22v 94 Points 21v 94 Points 18v W&S 94 Points 21v JD 96 Points 21v WE 95 Points 22v	WS 94 Points, 21v 94 Points 19v 93 Points 18v IWR 97 Points 21v 95 Points 19v 97 Points 18v JS 95 Points 22v 96 Points 21v 96 Points 19v 94 Points 18v Vinous 93 Points 21v 94 Points 18v Decanter 96 Points 22v 94 Points 21v 96 Points 18v W&S 95 Points 22v 95 Points 21v JD 95 Points 22v 96 Points 21v	WS 95 Points 19v 94 Points 18v 93 Points 17v IWR 93 Points 19v 93 Points 18v WA 96 Points 19v 95 Points 18v JS 95 Points 19v 93 Points 18v Vinous 92 Points 18v Decanter 93 Points 17v 95 Points 18v W&S 93 Points 19v	WS 94 Points, 21v 94 Points 19v 94 Points 18v IWR 96 Points 21v 93 Points 19v 94 Points 18v WA 96 Points 22v 96 Points 19v 95 Points 18v JS 94 Points 21v 94 Points 19v 93 Points 18v Vinous 94 Points 18v Decanter 95 Points 22v 93 Points 21v 95 Points 18v W&S 94 Points 18v JD 95 Points 21v	IWR 95 Points 22v 96 Points 21v JS 94 Points 22v 95 Points 21v Decanter 95 Points 22v 94 Points 21v JD 94 Points 22v 95 Points 21v	Decanter 95 Points 22v 94 Points 21v WS 92 Points 21v 92 Points 20v IWR 97 Points 2021v 95 Points 20v WE 92 Points 20v WA 94 Points 19v JD 94 Points 22v 93 Points 21v
SELLING POINTS	100% ungrafted rootstock Deep roots (40') Mediterranean climate (high degree days) Less rain than rest of valley to the south High pH wines, lower acidity, brooding Granite/blackberry, anise, blue fruits Expansive, powerful, age-worthy	100% ungrafted rootstock cuvée <100 acres remain of ungrafted plants Old-vine, dry-farmed Profound expression of terroir, persistence Savory, red-blue fruits, minerals, black tea Dusky spice, wild strawberry, lavender	Excellent entry into Nicolas-Jay style Steppingstone to L'Ensemble discovery Elegant, graceful, medium-bodied Red fruits, juicy, minerals, ethereal Dundee Hills/Eola-Amity dominate AVAs	Top cuvée from the estate Top blocks of all vineyards farmed Most outstanding textured barrels selected Peak expression of vintage and terroir Expressive, terroir driven, preciseness Red/blue fruits, round, layered, plush Production determined by vintage quality	High-elevation site Named for old pioneer cemetery on site Eola-Amity is A+ Chardonnay AVA NE facing, organic Jory (volcanic basalt) Late picking site, dense, tightly-wound Peach, jasmine, minerals, high-tension	Top quality sourcing, small production "Spirit of the vintage" cuvée Organic, bio-dynamic, LIVE Ambient fermentations in barrel 100% ML, no battonage to retain freshness Unfiltered, light fining, vegan Expressive, terroir driven, preciseness Tension, citrus-minerals, exuberant