

ERATH

WINERY

the Art of Pinot



APPELLATION
Yamhill Carlton District

VINEYARDS
Bishop Creek

CLONES
40% Pommard
40% Wadenswil
20% 777

BARREL REGIME
14 months; 100% French oak, 40% New

HARVEST
September 27, 2006

T.A.
0.55gm/100mL

PH
3.61

ALCOHOL
14.3%

2006 Bishop Creek Pinot Noir

"This is a rare offering from the small Yamhill/Carlton District vineyard. Breathe in wafts of delicious chocolate orange aromas and drink in warm, dark fruit and gingerbread flavors with a hint of almond. Rich flavors complement a lush and juicy component that melds to a beautifully focused, concentrated finish. Drink from 2008 through 2016."

Gary Horner, Erath winemaker

VINEYARD OVERVIEW

Bishop Creek Vineyard is located in the Yamhill-Carlton District AVA, which is 35 miles southwest of Portland and 40 miles east of the Pacific Ocean. The south-facing vineyard is located on an isolated spur in the foothills of the Coast Range. Protected by the mountains behind it, Bishop Creek's microclimate is cooler and drier than other vineyards in the area. These moderate growing conditions are perfectly suited for Pinot Noir and yield well-balanced fruit with dark colors and concentrated flavors.

Bishop Creek is planted on the Willakenzie soil series derived from ancient marine sediments and ocean floor volcanic basalt. The coarse-grained soils drain quickly, making them ideal for viticulture. The small 12-acre vineyard contains seven microsites and 14 separate blocks that are tailored to take advantage of the microsites' distinctive growing conditions.

Wines crafted from Bishop Creek Vineyard showcase a multi-layered, rich palate of dark fruit and spice flavors with balanced tannins.

VINTAGE OVERVIEW

A favorable, mild and dry spring resulted in an exceptional fruit set. Through the summer and fall, the weather conditions remained advantageous and the fruit continued to develop under warm and dry conditions punctuated with brief heat spikes. The warm weather continued through September and October which significantly condensed the harvest period.

Cooler and slightly wet conditions arrived in late September as sugar levels began to soar, the delayed rains allowed the fruit to develop mature flavors and achieve optimum ripeness. The 2006 vintage produced red wines displaying a rounded intensity of pure fruit, acid and tannin.