

Bishop Creek Vineyard

- 3 Barrels
 - Yamhill-Carlton AVA
 - Organic
 - Planted 1988
 - Wädenswil, Pommard
 - 250'-750'
 - Ancient marine sedimentary
- "Power, granite, blue fruits"



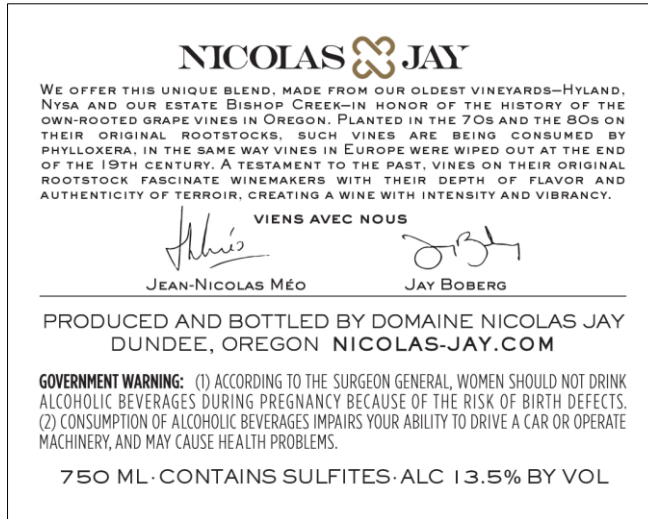
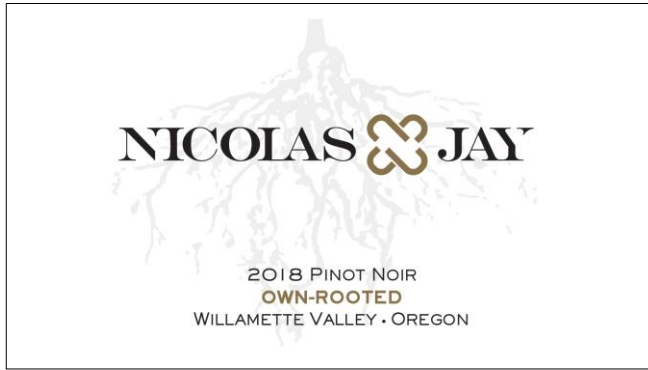
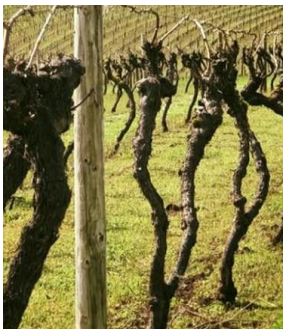
Nysa Vineyard

- 3 Barrels
 - Dundee Hills AVA
 - Organic
 - Planted 1990
 - Pommard
 - 500'-1,000'
 - Jory (volcanic, basalt)
- "Elegance, red fruits, spice"



Hyland Vineyard

- 5 Barrels
 - McMinnville AVA
 - Bio-dynamic
 - Planted 1974
 - Cury
 - 600'-800'
 - Jory (volcanic, basalt)
- "Ethereal, floral, red fruits"



Own-rooted plants, and their wines; a review

- A consistent reaction from winemakers who work with own-rooted plants is the unique persistence in the finished wines. "Energy" in their structure and length of flavor are cornerstones of own-rooted wines.
- This elevated energy of own-rooted wines can be theorized by the accuracy of the connection between the scion and rootstock inside a plant. A clean connection can deliver a full terroir character load in the plants fruit by virtue of clean pathways for nutrients from the soil to travel from the depth of the root system up to the shoots, cordons and clusters.
- Typically, own-rooted plants are older, thereby developing long root systems that do not require any irrigation. Consequently, they source their own water from purer, less saline sources in deep water tables with a tendency to have higher acidity levels compared to their (surface) irrigated counterparts while not compromising natural pH levels as a result.

What makes a wine buyer interested in own-rooted plants and their wines?

- These old-vine, ungrafted vines are typically the estate's most cherished plants and are only produced in extremely limited quantities. As a result, they garner special care from the vineyard managers during the growing season and delicate handling by the winemaker.
- These rare vineyards have the attention of the winemaker, and that can be meaningful to a wine buyer as they search for uniqueness of story, of site and of availability in their quest for wines of distinction.

Harvested: September 14-30
Harvest Brix: 23.2
Alcohol: 13.5%
TA: 5.5g/L, **pH:** 3.46
Winemaking: Native yeast, unfiltered, vegan
Cooperage: 50% New French Oak, 16 months
Date Bottled: June 16, 2020
Production: 11 barrels

97 Points



...the best I've ever tasted from the estate. Wild strawberry, black cherry, Early gray tea, graphite, dried lavender, toasted white chocolate, and some almost Syrah-like meaty and olive components.

96 Points



The fruit is destemmed and fermented on native yeasts before aging over two winters in French casks. The result shows a sweet, forward cassis fruit that expands and takes on volume on the palate.

94 Points



Powerful, spice-accented red and blue fruits, incense, vanilla and candied flowers on the seductively perfumed nose.