

						
ITEM	<b>Bishop Creek Vineyard</b> Yamhill-Carlton Pinot Noir (Estate) Production: 13 Barrels Release: Fall	<b>Own-Rooted</b> Willamette Valley Pinot Noir Production: 14 Barrels Release: Fall	<b>Willamette Valley</b> Willamette Valley Pinot Noir Production: 14 Barrels Release: Spring	<b>L'Ensemble</b> Willamette Valley Pinot Noir Production: 82 Barrels Release: Fall	<b>Spirit Hill Vineyard</b> Eola-Amity Chardonnay Production: 4 Barrels Release: Fall	<b>Affinités</b> Willamette Valley Chardonnay Production: 22 Barrels Release: Spring
VINEYARD DETAIL	<b>Bishop Creek (Estate), Yamhill-Carlton</b> Far NW corner of Yamhill-Carlton AVA north-south facing Dry-farmed, no till vineyard Ancient marine sedimentary (Willakenzie) planted 1987, ungrafted Clones: 777, Pommard, Wädenswil, 667	<b>Bishop Creek (Estate), Yamhill-Carlton</b> Planted 1988, ungrafted, organic <b>Nysa, Dundee Hills</b> Planted 1989, ungrafted, Pommard <b>Hyland, McMinnville</b> Planted 1974, ungrafted, bio-dynamic	<b>Select high-quality sites may include:</b> Bishop Creek, Yamhill-Carlton Nysa, Dundee Hills Momtazi, McMinnville Temperance Hill, Eola-Amity La Colina, Dundee Hills RPG, Eola-Amity	<b>Bishop Creek (Estate), Yamhill-Carlton</b> Planted 1988, ungrafted, organic <b>Select high-quality sites may include:</b> Shea, Yamhill-Carlton Temperance Hill, Eola-Amity La Colina, Dundee Hills Knights Gambit, Dundee Hills Nysa, Dundee Hills	<b>Spirit Hill, Eola-Amity</b> 1,000 feet elevation planted in 1999 Clones: 76, 95 Organic	<b>Bishop Creek (Estate), Yamhill-Carlton</b> Ancient marine sedimentary 750' elevation, planted 1998, 2000, 2007 Organic, no-till <b>Spirit Hill, Lone Star, Von Oehsen</b> Eola-Amity AVA, organic/LIVE <b>L'Angolo, Dundee Hills</b> Bio-dynamic
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	<b>WS</b> 93 Points 19v   <b>93</b> Points 18v   <b>IWR</b> 97 Points 21v   <b>93</b> Points 19v   <b>JS</b> 95 Points 21v   <b>94</b> Points 18v   <b>Vinous</b> 93 Points 21v   <b>95</b> Points 18v   <b>Decanter</b> 94 Points 21v   <b>94</b> Points 18v   <b>W&amp;S</b> 94 Points 21v   <b>JD</b> 96 Points 21v	<b>WS</b> 94 Points, 21v   <b>94</b> Points 19v   <b>93</b> Points 18v   <b>IWR</b> 97 Points 21v   <b>95</b> Points 19v   <b>97</b> Points 18v   <b>JS</b> 96 Points 21v   <b>96</b> Points 19v   <b>94</b> Points 18v   <b>Vinous</b> 93 Points 21v   <b>94</b> Points 18v   <b>Decanter</b> 94 Points 21v   <b>96</b> Points 18v   <b>W&amp;S</b> 95 Points 21v   <b>JD</b> 96 Points 21v	<b>WS</b> 95 Points 19v   <b>94</b> Points 18v   <b>93</b> Points 17v   <b>IWR</b> 93 Points 19v   <b>93</b> Points 18v   <b>WA</b> 96 Points 19v   <b>95</b> Points 18v   <b>JS</b> 95 Points 19v   <b>93</b> Points 18v   <b>Vinous</b> 92 Points 18v   <b>Decanter</b> 93 Points 17v   <b>95</b> Points 18v   <b>W&amp;S</b> 93 Points 19v	<b>WS</b> 94 Points, 21v   <b>94</b> Points 19v   <b>94</b> Points 18v   <b>IWR</b> 96 Points 21v   <b>93</b> Points 19v   <b>94</b> Points 18v   <b>WA</b> 96 Points 19v   <b>95</b> Points 18v   <b>JS</b> 94 Points 21v   <b>94</b> Points 19v   <b>93</b> Points 18v   <b>Vinous</b> 94 Points 18v   <b>Decanter</b> 93 Points 21v   <b>95</b> Points 18v   <b>W&amp;S</b> 94 Points 18v   <b>JD</b> 95 Points 21v	<b>IWR</b> 96 Points 21v   <b>JS</b> 95 Points 21v   <b>Decanter</b> 94 Points 21v   <b>JD</b> 95 Points 21v	<b>Decanter</b> 94 Points 21v   <b>WS</b> 92 Points 21v   <b>92</b> Points 20v   <b>IWR</b> 97 Points 2021v   <b>95</b> Points 20v   <b>WE</b> 92 Points 20v   <b>WA</b> 94 Points 19v   <b>JD</b> 93 Points 21v
SELLING POINTS	100% ungrafted roostock 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 roostock 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