

2023

BISHOP CREEK VINEYARD CHARDONNAY  
YAMHILL-CARLTON • WILLAMETTE VALLEY



### THE WINE

The upper-bench of this site features five individual blocks of high elevation Chardonnay rootstock that was first planted in the late 1990's. Four cool-climate clones (76, 95, 548, 895) are planted across 2.97 acres in densely north-south situated rows. Each block experiences dramatic elevation changes and rugged growing conditions that generate consistent levels of vine stress and, as a result, an extremely low matrix for tons per acre each harvest. A spectacular site in both its craggy beauty and in producing exquisite mountain-grown Chardonnay of character and of ageability.

### TASTING NOTES

Gorgeous in its pale lemon appearance, its both dense and transparent at once. There's the classic Bishop Creek high elevation minerality this site never fails to show off in each vintage right at the onset. But there's a richer aromatic quality to this vintage that leans toward banana cream and a freshly crushed warm almond paste. Fresh rain and nectarine liqueur begin to emerge as the wine moves densely around the glass. There's stone fruit and sweet lemon curd on the palate, then hints of fennel and caraway seed that kicks your mind into a deeper thought cycle. The finely-grained chalky river rock gives way to a punch of gunflint and matchstick as the wine begins to unfold. Showing its youthfulness, it's jam-packed and energetic with cords of lemon acidity, orchard peaches and deep honey notes. A lengthy finish that showcases weight, but without heaviness. It's both powerful and sleek all at once, a very impressive vintage from this high-elevation vineyard.

### VINTAGE NOTES

The 2023 growing season was marked by exceptional growing conditions especially when compared to the previous few vintages. An ample amount of winter precipitation provided the vines with the energy they would require for the growing season. Spring was cold and wet and pushed back bud break by a week from the more traditional time of mid-April. Warm summer temperatures moved the growing season along giving health and abundance to the vines. Small rain events right before harvest time helped to push ripeness across the finish line as well and condensing the picking period. The Chardonnays shows high varietal character with delicate freshness and beautiful citrus and stonefruit.

**Harvested:** September 14-15

**Harvest Brix:** 20.6

**CÉPAGE:** 100% Chardonnay

**CULTIVATION:** Organic

**SOIL:** Marine sedimentary (Willakenzie series)

**VINE AGE:** Up to 26 years

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

**VINIFICATION:** Spontaneous native yeast in barrel, unfiltered, lightly fined

**ÉLEVAGE:** 14 MONTHS, 25% new French oak

**TA:** 6.0 G/L

**P H:** 3.31

**DATE BOTTLED:** March 26, 2025

**CASES PRODUCED:** 215

