



GOODFELLOW

FAMILY CELLARS

2012 BISHOP CREEK VINEYARD PINOT NOIR

AVA: YAMHILL-CARLTON

PRODUCTION: 180 CASES

VARIETAL: PINOT NOIR

ALCOHOL: 13.8%

ELEVAGE: 100% FRENCH OAK, 40% NEW

VINEYARD: BISHOP CREEK

SOIL: WILAKENZIE (Sedimentary marine)

DRY FARMED

WHOLE CLUSTER: 50%

AVERAGE VINE AGE: 24 YEARS



Bishop Creek Vineyard sits on an outcrop of the coastal foothills of the Yamhill Carlton AVA. The vines are own rooted (not grafted), clones are Pommard and Wadensville, and the vineyard is farmed using low input viticulture and a combination of cover crops to help prevent loss of soil moisture from the shallow sedimentary soils. This is an isolated vineyard that expresses itself in deep purple tones of fruit, laced with forest floor, coffee, and anise. Typically a high intensity vineyard, the 2012 is stunning and should age for 15-20 years.

After a cool wet spring, the summer of 2012 turned to perfect weather from July until harvest. No rain fell between bloom and harvest. Small intense fruit, with excellent ripeness, and good acidity left us with near perfect fruit. Whole cluster ranged from 20-100%, and across the board 2012 is highlighted by intense structured wines that remain graceful and beautiful.

Goodfellow Family Cellars is a small family winery focused on world-class wines from Oregon's Northern Willamette Valley. Sustainably farmed, non-irrigated, old vines provide us the opportunity to produce intense, site specific wines with an old world intensity and character. Fruit is farmed to accentuate the singular nature of our vineyard sites. Winemaking is traditional, no cold soaks, no yeast inoculation, whole cluster ferments, long elevage. 2012 marks the inaugural vintage of Goodfellow Family Cellars.
