



GOODFELLOW

FAMILY CELLARS

2013 BISHOP CREEK VINEYARD PINOT NOIR

AVA: YAMHILL-CARLTON

PRODUCTION: 75 CASES

VARIETAL: PINOT NOIR

ALCOHOL: 13.2%

ELEVAGE: 100% FRENCH OAK, 0% NEW

VINEYARD: BISHOP CREEK

SOIL: WILAKENZIE (Sedimentary marine)

DRY FARMED

WHOLE CLUSTER: 66%

AVERAGE VINE AGE: 25 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.

2013 Vintage Notes: after a warmer spring, flowering was good yielding medium to large clusters and a great fruit set. Summer weather was nearly optimal for ripening, with cool nights. While a heavy rain hit the Willamette Valley in the third week of September, our dry farmed fruit hung through the rain and after 8 days of sunny, but cool fall weather we harvested with excellent ripeness.

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.
