



2012 Olson Vineyard "Old Vine Reserve" Pinot Noir

Production: 49 cases

Bottled: April 2014

Jacques Tardy, Winemaker

The Vintage:

The last four vintages have all had late starts and 2012 was no exception. The spring brought us warmer and dryer weeks than we had expected, and pushed budbreak over a week late. Despite record rain in March, the summer was dry, and temperatures reached into the 100s in early August. While harvest was planned for mid October, the warm east winds desiccated the ripening fruit throughout September and October, which forced our picking crews to the vineyards earlier on than planned. The clusters and berries were smaller than usual, because of losing moisture to the east wind, which left the vines yielding only half the usual numbers. The grapes had higher sugars, flavors were darker and the tannins were not consistently ripe.

The Vineyard:

Olson Estate Vineyard is Torii Mor's estate vineyard, located in the Dundee Hills AVA of the Willamette Valley. The vineyard is planted with the following Pinot Noir clones: Pommard, Upright, Wadenswil, Dijon 667, and the Coury selection. The vineyard was first planted in 1972, making it one of the oldest vineyards in the valley. Our 800 and above elevation, the age and longevity of the vines, and the deep red Jory soil, produce our deliciously complex estate wines. Olson Vineyard is LIVE certified.

The Cellar:

Harvested on October 7th, the fruit was hand picked, sorted, destemmed then fermented in a 2.5 ton oak upright for 8 days before pressing. The warm fruit started fermenting with indigenous yeasts as soon as it was in the tank, without cold soak. The wine aged for over 17 months in French oak barrels, 46.51% new (Tonnellerie Billon), the remaining neutral oak. The barrels were racked in May after Malo-Lactic fermentation, then again in September when the blend was put together before returning to neutral barrels for another 6 months before bottling. Torii Mor Winery is LIVE certified, and the wine is "Oregon Certified Sustainable".

The Wine:

The 2012 Olson Vineyard Old Vine Reserve begins with aromas of dark berries with notes of lavender and dry raisins. The raisin flavors continue with rich dark cherries and blackberries dominating an oak-spice background. The finish is long, sustained by silky tannins with dark berry flavors intermingling with the oak notes. Enjoy this wine anytime, but will do well cellared over the next decade.

Wine Data:

pH 3.48

Total acidity (T.A.) 0.60gr/100ml

Residual sugar (R.S.) 0.2gr/100ml

Alcohol 13.9%