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# Torii Mor

W I N E R Y

## 2012 Syrah Port

Production: 425 cases

*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:*

Serenade Vineyard, planted in 2003 near Ashland, in the Rogue Valley of Southern Oregon, has Syrah Noir and Syrah 877 clones grown on VSP cordon. The vineyard is south facing, at about 2000 feet elevation, with 3 feet of clay soil over a bed of river rocks. The grapes were hand harvested on October 11th, from 24.3 to 25.5 Brix.

### *The Cellar:*

The grapes were de-stemmed and put into fermentation the following day, and stopped after 6 days, when the wine reached around 15 Brix, by adding 150 proof brandies produced from Torii Mor's Pinot Noir. The wine now around 20 % alcohol sat on the skins for another 12 days with many daily punch-down to extract additional flavors and let the alcohol integrate in the new wine. The fermenting bins were pressed on October 30th, and the wine put into neutral French oak. The wine was racked barrel to barrel many time, and never topped up to allow slow oxidation, and maturing of the wine. Torii Mor's Port wine never had any sulfur dioxide (preservative) added.

### *The Wine:*

The 2012 Syrah Port has a very dark color; the aroma is layered with sweet, rich black currant (cassis), and intense blackberries, blueberries and ripe plums. The flavors echo the aroma with sweetness, rich blackberries, ripe plums, sweet blueberries, a touch of tawny (nuts) followed by heat and sweetness from the alcohol. The texture is sweet with mouth filling richness, the wine starts rich and finishes rich. The tannins add to the rich mouth-feel and the alcohol ties all the flavors together at the end. Sweet and yummy, enjoy!

### *Wine Data:*

Residual Sugar (R.S.): 14%

Alcohol: 20.32%

pH: 3.91

TA (total acidity): .585 gr/100ml