
Torii Mor

W I N E R Y

2012 Olalla Vineyard Pinot Noir

Production: 124 cases

Bottled: July 24, 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:

Olalla Vineyard is located in the Umpqua Valley in Southern Oregon, near the town of Winston. Originally planted in 1975, the property was owned and farmed by Bob Reid from 1994 to his death in 2011. Since, Reid's daughter and son in law have taken over care of the vineyard. Originally planted with Pommard Pinot Noir, they have since grafted Chardonnay over to Dijon 115 clone to add to the Pommard. The vineyard is trellised with the Scott Henry system, which allows for more footage of canopy to counterbalance the vigor of the vineyard. The vineyard keeps yield lower than the local average, because they only send the best clusters to harvest.

The Cellar:

The Olalla Pinot grapes were picked on October 13 and fermented in small fermenters for 15-24 days. They had punch downs three times a day and were pressed very gently. We used 38% new oak barrels and neutral French oak barrels for the rest of the wine. The wine was in barrel for 21 months, racked first in June, then again in September. The blend is 80% pommard and 20% Dijon 115.

The Wine:

Torii Mor's 2012 Olalla Vineyard Pinot Noir start with a ripe, sweet aroma of dark chocolate, red and dark cherry notes, and berry notes, all framed by very light oak spices. The flavors are similar, with concentrated dark cherries, dark berries and a hint of red berries. The wine has a good acid balance that equalizes the darker berry notes. The long finish is thick, punctuated by spicy chocolate notes. The mouth-feel is round and sweet, a blend of power and elegance from old vines. The texture shows a rich-round tannin structure that fills the entire mouth and brings fullness to the long flavorful finish of spiciness. This wine will benefit from cellaring but can be enjoyed now with or without decanting.

Wine Data:

pH 3.43

Total Acidity (T.A.) 0.645gr/100ml

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

Alcohol 13.85%