



2013 Alloro Vineyard Pinot Noir

Production: 125 cases
Bottled: February 17, 2015

Jacques Tardy, Winemaker

The Vintage:

Following a mild and dry winter, the 2013 vintage started with early bud break in the first week of April because of record high temperatures (77F) in the last few days of March. Spring started early and continued on into summer, with just over half the average precipitation. Bloom took place in early to mid-June. In early August we were anticipating an early September harvest, but Mother Nature had other plans. The last week of August brought us heavy and torrential rains that lasted through most of September and early October. Berries split from rain water and being almost ripe, and fermentation started on the vines from native wild yeasts. This produces sour rot, where fermentation (with full vinegar smells) can be smelled throughout the vineyard. In most vineyards, the only option was to start harvest, rain or not, and sort at the winery as much as we could. Winemakers had to add heavier amounts of sulfur dioxide to rid fermenters of wild yeasts and start fermentation with commercial yeasts. For Torii Mor, harvest took place September 20th through October 7th. Botrytis wasn't a problem this year. Through hard work from the harvest crew, the wines turned out much better than expected and their wild birth didn't affect the end product of the wines.

The Vineyard:

Alloro Vineyard has been featured in our wines for many years, including our Deux Verres Reserve and our Willamette Valley Pinot Noir. Alloro is located in the Chehalem Mountains, in the Laurel Ridge section. The twenty acre, southwest facing vineyard was planted in 1999 with mostly Pinot Noir. The vineyard has an elevation between 475 and 700 feet on Laurelwood soils. The blend consists of 36% Dijon 667 and 64% Pommard. The vineyard is LIVE certified.

The Cellar:

The pinot noir was harvested on September 27, and fermented for fourteen days without a cold soak. The wine was inoculated with RB2 and NAD21 yeasts. The wine was aged for sixteen months in 18% new French oak, 9% two year old oak, and the rest neutral French oak. The barrels were racked in May, then the wine was blended before being racked again in July in neutral barrels and then bottled.

The Wine:

The 2013 Alloro Pinot Noir aroma started with red berries and carries on to darker cherries and earthy tones. The flavors are a mix of red and dark cherries over earthy complexity. The texture is medium sweet with notes of tannins from mid to end. The multilayered finish is long, with dark fruit notes. The wine can be enjoyed now with food and decanting and will also benefit from cellaring.

Wine Data:

pH 3.53
Total acidity (T.A.) 0.58125gr/100ml
Residual sugar (R.S.) 0.2 gr/100ml
Alcohol 13.15%