
Torii Mor

W I N E R Y

2013 La Colina Vineyard Pinot Noir

Production: 123 cases
Bottled: August 18, 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:

La Colina Vineyard has been an integral part of the Torii Mor cellar since 2002, being blended into the "Deux Verres" Reserve, Dundee Hills Select and Willamette Valley Pinot noir, as well as its own single vineyard designate each year. Located in the Dundee Hills AVA, the clonal varieties selected for this vineyard designate are 23% Dijon 114 and 76% Pommard.

The Cellar:

La Colina was harvested October 2 and fermented for two weeks without a cold soak. The wine was then aged for almost two years in 27% new French oak, and the rest neutral French oak. The barrels were racked once in May before blending and a second racking to neutral barrels in August.

The Wine:

The 2013 La Colina aroma displays red and some dark cherries, framed by a characteristic Dundee Hill earthiness. The flavors are rich, with sweetness, bright acidity and bright-forward fresh red and dark cherries. The texture is rich, sweet with a soft tannin structure. The mouth-feel is bright, with a noticeable dose of acids adding to the long fruity finish on layers of velvety tannins. This wine will benefit from cellaring but can also be enjoyed now without decanting.

Wine Data:

pH 3.63
Total acidity (T.A.) 0.55125 gr/100ml
Residual sugar (R.S.) 0.2 gr/100ml
Alcohol 13.2%