



## 2013 Olalla Vineyard Pinot Noir

Production: 99 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:*

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:*

Olalla grapes were harvested on September 29th and fermented for nineteen days. The wine was aged in French oak: 25% new oak, 12% one-year-old oak, and the rest neutral, for twenty-two months in oak. The barrels were raked in May and again in July. The Olalla is most Pommard, with a little Dijon.

### *The Wine:*

The 2013 Olalla Pinot Noir has an inviting aroma, with red and dark cherries, and vanilla. Rich, bright, and concentrated, this wine is very berry forward, hints of red and dark cherries, and red berries, with a complimentary acid and a spicy, earthy finish. A full mouthfeel and round tannin structure makes this a wine that lingers. This wine could benefit from cellaring but lovely now, with or without decanting.

### *Wine Data:*

pH 3.26  
Total acidity (T.A.) 0.63375gr/100 ml  
Residual sugar (R.S.) less than 0.2 gr/100 ml  
Alcohol 13.3%