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# Torii Mor

W I N E R Y

## 2013 Dundee Hills 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:*

The Dundee Hills AVA soils are volcanic, iron rich Jory soils. They drain well and hold plenty of water for the growing season. The Dundee Hills Select Pinot Noir features grapes from three vineyards in the Dundee Hills AVA. Bella Vida Vineyard contributed 45%, La Colina Vineyard contributed 36%, and Torii Mor's Olson Estate contributed 18%.

### *The Cellar:*

The grapes were harvested on October first and second, then fermented in 1.5 ton fermenters. After about two weeks the grapes were pressed. The wine was aged in 27% one year old French oak, and the rest in neutral French oak, for sixteen months. The blend is half Pommard clone, 27% Dijon 113, 3% Dijon 114, and 14% Dijon 667. The barrels were racked in May after malo-lactic fermentation, then again in neutral oak in September when the wine was blended, until bottling.

### *The Wine:*

The 2013 Dundee Hills Select starts with a forward and sweet aroma, with plenty of dark fruits and raisin-jam notes, with a touch of earth. The flavors are semi-sweet with a bright acidity that nicely supplements the juicy red and dark cherry notes. The texture is rich and full with noticeable tannins that fill the mouth. The wine has a long and juicy finish with lightly grainy tannins. The wine can be enjoyed now with food and decanting but will benefit from a year of bottle aging.

### *Wine Data:*

pH 3.50  
Total acidity (T.A.) 0.5625gr/100ml  
Residual sugar (R.S.) 0.2gr/100ml  
Alcohol 13.3%