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# Torii Mor

W I N E R Y

## 2013 Yamhill-Carlton Select Pinot Noir

Production: 100 cases

Bottled: April 21, 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 Yamhill-Carlton Select is sourced from Winkler Vineyard this year. Winkler Vineyard is located on top of Mount Richmond in the Yamhill-Carlton AVA, between 650 and 70 feet elevation. The vineyard has basaltic soil, a mix of Jory, Bellpine, and Ritner soils. The vineyard is 11.81 acres of Pinot Noir and 3.3 acres of Pinot Blanc and was planted from 1997 to 2003.

### *The Cellar:*

Harvested on September 24 and 25, the fruit was hand picked, sorted, destemmed, then fermented without whole clusters, in small 1.5 ton bins and wood tank for 14 to 17 days before pressing. This blend is 76% Dijon 115 and 24% Dijon 777. The wine aged for 18 months in French oak barrels, 24% new oak and the rest neutral. The barrels were racked in June, after Malo-Lactic fermentation then again in August when the blend was put together before returning to neutral barrels until bottling.

### *The Wine:*

The 2013 Yamhill-Carlton Pinot Noir has a sweet inviting aroma of delicate and fragrant roses, framed by vanilla notes from the oak barrels used in aging. The flavors are forward, displaying ripe cherries, vanilla scented oak notes, and a dark chocolate aftertaste. The wine has a soft, round texture to it, with silky tannins and a medium long finish carried by the toasty oak and dark chocolate notes. The wine can be enjoyed now without decanting.

### *Wine Data:*

pH 3.60

Total acidity (T.A.) 0.51375gr/100ml

Residual sugar (R.S.) < 0.2gr/100ml

Alcohol 13.5%