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# Torii Mor

W I N E R Y

## 2014 Alloro Vineyard Pinot Noir

Production: 150 cases  
Bottled: February 25, 2016

*Jacques Tardy, Winemaker*

### *The Vintage:*

After a wet and mild winter, the 2014 vintage and growing season started off with early bud break in the beginning of April. The spring and early summer had higher than normal temperatures, with the summer much drier and hotter than normal. While temperatures never hit 100 during the summer, there were, at least, twenty days at or above 90°F. The heat rapidly ripened the grapes and they were ready for harvest on September 16th. Harvest continued until October 10. The 2014 vintage came out unscathed, with no problems viticulturally. Despite the lack of rainfall, the vines stayed healthy and green throughout harvest. The grape clusters were plump, with mostly normal sized berries, and a few smaller shot berries. Harvest resulted with a 25% over crop estimation in the Northern Willamette Valley.

### *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:*

Alloro Vineyard grapes for our Torii Mor Alloro Vineyard Pinot Noir were harvested between September 19th and 29th and fermented 15 to 22 days. The wine was aged for 16 months in 16% new French oak, 32% two-year-old French oak, and the rest in neutral French oak. The barrels were racked in March, after Malo-Lactic fermentation then again in August when the blend was put together before returning to neutral barrels until bottling. Torii Mor Winery is LIVE certified, and this bottling is LIVE certified.

### *The Wine:*

The 2014 Alloro Pinot Noir starts with an aroma of fresh cherries and boysenberries. The flavors are fruity, bright, and juicy, displaying light red jam notes and light oaky notes. The tannins are rich and sweet, and carry the elegance of this wine through the aftertaste. The wine ends with a long, multilayered finish carried on a strong tannic backbone, with red berry notes, and a hint of vanilla. The wine will benefit from cellaring and can be enjoyed now without decanting.

### *Wine Data:*

pH 3.52  
Total Acidity (T.A.) 0.585gr/100ml  
Residual Sugar (R.S.) 0.2 gr/100ml  
Alcohol 13.75%