Iorii Mor

2014 "Deux Verres" Reserve Pinot Noir

Production: 270 cases Bottled: June 3, 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:

Seven vineyards are represented in the 2014 Deux Verres Pinot Noir: Alloro 6.90% (Chehalem Mountains, volcanic) Bella Vida 19.66% (Dundee Hills, volcanic) DePonte 12.59% (Dundee Hills, volcanic) Holstein 2.47% (Dundee Hills, volcanic) La Colina 10.34% (Dundee Hills, volcanic) Olson 22.18% (Dundee Hills, volcanic) Winkler 25.86% (Yamhill Carlton, sedimentay)

The Cellar:

Harvested between September 19 and 28, the 2014 Deux Verres Pinot noir was hand sorted, fermented in small fermentors with no whole clusters for 15 to 25 days without cold soak, 3 punch downs a day, pressed very gently, and racked to a variety of French oak barrels: 1.72% new and 34.48% one year old, the rest neutral. The barrels were racked in May then again in August when the blend was put together before returning to neutral barrels for a total of 20 months.

The Wine:

The 2014 Deux Verres aroma is forward, very rich, with sweet, concentrated, fresh dark cherries and inviting sweet fruit-floral notes. The flavors are bright, sweet and soft, with juicy, concentrated dark cherries and complex earth-dark berries notes. The texture is sweet with soft and rich silky tannins that add to the creaminess of the wine. The finish is long with fruity layers of raspberries, red and black cherries intermingled with darker berries and rich complex earthy notes,. This elegant and graceful wine can be enjoyed today without decanting. This wine doesn't need decanting and can be enjoyed now.

Wine Data:

pH 3.55 Total acidity (T.A.) 0.615gr/100ml Residual sugar (R.S.) 0.2gr/100ml Alcohol 13.5%