

---

# Torii Mor

W I N E R Y

## 2014 “La Cuillère” Member’s Reserve Pinot Noir

Production: 98 cases  
Bottled: August 31, 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:*

The grapes that comprise Torii Mor’s 2014 “La Cuillère” bottling are sourced from:  
Alloro Vineyard in the Chehalem Mountains, 29.41%, Dijon 114 and 777 picked September 29  
Bella Vida Vineyard in the Dundee Hills, 23.53%, Dijon 113 picked September 20  
Winkler Vineyard in Yamhill-Carlton, 23.53% , Dijon 115 picked September 21  
Olson Vineyard in the Dundee Hills, 23.53%, Dijon 114, 667, 777, Pommard picked September 28

### *The Cellar:*

The wine fermented in 1.5 ton fermenters for 14 to 25 days without cold soak, then aged for 22 months in French oak: 23.53% one year old, 23.53% two year old and the rest neutral. The barrels were racked in March then again in August when the blend was put together before returning to barrels until bottling.

### *The Wine:*

The 2014 “La Cuillere” (the Spoon) has a luscious floral aroma, with a dark chocolate covered blueberry fragrance. The flavors evoke the fuller notes of dark blueberries and blackberries to recall a wine you could drink with a spoon. The texture is a mouthful of silky and plentiful tannins with a mouth-feel of balanced acids and rich tannins. The finish is long, juicy and complex, a mix of dark berries, raisins, and floral notes. The wine has great balance, elegance and intensity. Enjoy today with decanting.

### *Wine Data:*

pH 3.55  
Total acidity (T.A.) .60375 gr/100 ml  
Residual sugar (R.S.) 0.2 gr/100 ml  
Alcohol 13.55%