
Torii Mor

W I N E R Y

2014 Nysa Vineyard Pinot Noir

Production: 138 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:

Nysa Vineyard is located in the Dundee Hills AVA at 600 feet elevation, neighboring Domaine Drouhin Oregon. Torii Mor gets Pommard, planted on their own roots in 1990.

The Cellar:

Harvested September 17, fermented in small fermenters for 17 days. The wine was aged in French oak, 17.52% new, 35.04% one year old, 17.52% 2 years old and the rest neutral. The barrels were racked in March after Malo-Lactic fermentation, then again in August when the blend was put together before returning to barrels until bottling for a total of 22 months. This blend is made of 100% Pommard clone.

The Wine:

The 2014 Nysa is sweet and rich, with a Cabernet Sauvignon like aroma of dark chocolate, leather with dark floral (roses) notes and an edge of earthy-dusty Dundee hills character. The flavors are rich, bold, and bright, with a concentrated fruit core, rich with bright dark berries, dark cherries, leathery notes and intense dark chocolate. The mouthfeel is semi-sweet with rich, refined concentrated tannins, filling the mouth and bringing power and strength to the wine. The texture is harmonious, rich and lasting. This wine can be enjoyed now with or without decanting and will benefit from a few years of cellaring.

Wine Data:

pH 3.45
Total Acidity (T.A.) 0.65625gr/100ml
Residual Sugar (R.S.) 0.2 gr/100ml
Alcohol 13.75%