orii Mor

2014 Olson Vineyard "Old Vine Reserve" Pinot Noir

Production: 49 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:

Olson Vineyard is Torii Mor's Estate vineyard, located in the Red Hills of Dundee in Yamhill County, in the Dundee Hills appellation, and was initially planted in 1972. The south, southeast slope, along with the 825 foot average elevation, aid in this site's ability to ripen beautifully balanced Pinot Noir. The vineyard is planted with the Pinot noir clones of Pommard, Upright, Wadenswil, Dijon 667, and the Coury selection. The vineyard is LIVE certified. This blend is from the older part of the vineyard with Pommard, Upright and Wadensvil clones.

The Cellar:

Harvested on September 28, the fruit was hand-picked, sorted, destemmed then fermented in a 2.5 ton oak upright for 18 days before pressing. The fruit was inoculated with RB2 yeasts and fermented for 18 days without cold soak. The wine aged for over 22 months in French oak barrels, 50% new, the remaining neutral oak. The barrels were racked in May after Malo-Lactic fermentation, then again in August when the blend was put together before returning to neutral barrels for another 10 months before bottling. Olson Vineyard and Torii Mor Winery are LIVE certified.

The Wine:

The 2014 Olson Vineyard Old Vine Reserve has a sweet, rich aroma at first of raspberries and red cherries, turning darker, deeper and more intense with each inhalation. floral rose notes complete the fragrance. The flavors are sweet, bright and fresh, with rich red and dark cherries followed by darker berries and finishing with a rich tannic oak-spice background. The texture is rich and thick, with noticeable round and spicy tannins. The finish is long, rich and sustained with dark berry flavors intermingling with the oak notes. This wine benefit from cellaring but can be enjoyed anytime with decanting.

Wine Data: pH 3.55 Total acidity (T.A.) 0.66gr/100ml Residual sugar (R.S.) 0.2gr/100ml Alcohol 13.5%