
Torii Mor

W I N E R Y

2014 La Colina Vineyard Pinot Noir

Production: 150 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:

La Colina Vineyard has been an integral part of the Torii Mor cellar since 2002, with blending into the “Deux Verres” Reserve, Dundee Hills Select and Willamette Valley Pinot noir. Located in the Dundee Hills AVA, the clonal varieties selected for this vineyard designate are: Dijon 114 (100%).

The Cellar:

Harvested September 26, the wine fermented 17 days, without cold soak, with RB2, and FX10 yeasts. The wine was aged for 22 months in 16% new French oak, 4% two years old and the balance neutral 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 the wine is “LIVE certified sustainable”.

The Wine:

The 2014 La Colina aroma displays dark, sweet cherries, dark chocolate notes framed by a characteristic Dundee Hill earthy-dustiness. The flavors are rich, with sweetness, bright acidity and bright-forward red and dark cherries, followed by the same dark chocolate notes. The texture is rich, sweet, with a soft tannin structure. The mouth-feel is bright, with a noticeable dose of acids adding to the long fruity finish on layers of velvety tannins. This wine can also be enjoyed now without decanting, or cellared for more complexity. This wine doesn't need decanting and can be enjoyed now.

Wine Data:

pH 3.51
Total acidity (T.A.) 0.62625 gr/100ml
Residual sugar (R.S.) 0.2 gr/100ml
Alcohol 13.9%