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# Torii Mor

W I N E R Y

## 2015 Alloro Vineyard Pinot Noir

Production: 150 cases

Bottled: February 2017

*Jacques Tardy, Winemaker*

### *The Vintage:*

The 2015 growing season started with an early bud break in April after a dry and mild winter. We had an early, dry spring, which triggered a fast-moving bloom. Summer consisted of a very dry summer; we had twenty-six days above 90 degrees, including seven days over 100 degrees, as well as twenty-six days without rain in June and only 0.4 inches in July and August. By early August, we knew harvest would start in early September. September did cool down which slowed sugar accumulation and allowed for greater development. Harvest began at Torii Mor on September 12th and lasted until October 5th. Despite the lack of rainfall, the vines stayed green and healthy all through harvest. The clusters were plump and heavy, with larger than normal size berries, which resulted in a harvest of a 25%-30% extra crop over the already high estimation for the year.

### *The Vineyard:*

Alloro Vineyard has been featured in our wines for many years, including our Deux Verres Reserve and our Willamette Valley Pinot Noir. Alloro is located in the Chehalem Mountains, in the Laurel Ridge section. The twenty acre, southwest facing vineyard was planted in 1999 with mostly Pinot Noir. The vineyard has an elevation between 475 and 700 feet on Laurelwood soils. The blend consists of 36% Dijon 667 and 64% Pommard. The vineyard is LIVE certified.

### *The Cellar:*

Harvested September 15, the wine fermented 15 days and stayed in the fermenters for 29 to 36 days, without cold soak, with RB2, and "L'Authentique" yeasts. The wine was aged for 16 months in 8% new French oak, 28% 2 year 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 this bottling is LIVE certified.

### *The Wine:*

The 2015 Alloro Pinot Noir aroma starts with rose-violet notes, followed by intense perfumed dark cherries. The flavors comprise fruity and spicy notes that display a mix of dark cherries and red berries with a hint of wild game. The texture is filled with tannins from start to finish and carry the power and elegance of the wine through the aftertaste. The finish is long and multilayered with a rich tannin backbone, a bright acidity and blooming with concentrated fruit flavors and spiciness. Enjoy this wine today after decanting or in a few years after cellaring.

### *Wine Data:*

pH 3.39

Total Acidity (T.A.) 0.6075gr/100ml

Residual Sugar (R.S.) 0.2 gr/100ml

Alcohol 13.9%