
Torii Mor

W I N E R Y

2015 La Colina Vineyard Pinot Noir

Production: 150 cases
Bottled: August 24, 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:

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: Pommard (64%) and Dijon 114 (36%).

The Cellar:

Harvested September 19, with 23.9 to 24.1 Brix, the wine fermented 16 days, without cold soak, with RB2, and “l’Authentique” yeasts. The wine was aged for 22 months in 8% new French oak and the balance neutral oak. The barrels were raked in March after Malo-Lactic fermentation, then again in August when the blend was put together before returning to neutral barrels until bottling.

The Wine:

The 2015 La Colina aroma displays, dark chocolate notes and dark sweet cherries framed by a characteristic Dundee Hill earthy-dustiness. The flavors are rich, with sweetness, bright acidity and bright-forward dark cherries, followed by the same dark chocolate notes. The texture is rich, sweet, with a rich and spicy tannin structure. The mouth-feel is bright, with a bright acidity adding to the long fruity finish on layers of noticeable and velvety tannins. This wine can also be enjoyed now with decanting, or cellared for more complexity.

Wine Data:

pH 3.43
Total acidity (T.A.) 0.66 gr/100ml
Residual sugar (R.S.) 0.2 gr/100ml
Alcohol 14.25%