
Torii Mor

W I N E R Y

2015 Nysa Vineyard Pinot Noir

Production: 125 cases
Bottled: September 13, 2017

Jacques Tardy, Winemaker

The Vintage:

The 2015 growing season started with bud break in early April, following a mostly dry and mild winter that hardly had any snowpack in the mountains and triggered draught in the late summer. We experienced an early and dry spring as in 2013 and 2014 that followed a dry and warm February. The early, fast moving bloom started late May, and a really dry summer followed. By early August we knew harvest was going to start early, but September cooled down, allowing for great flavor development. Harvest at Torii Mor started September 12th and was in full swing by the 15th, all the way through October 5 for Willamette Valley fruit. The lack of rainfall during the summer didn't manifest itself in the vineyards where the vines stayed green and healthy through harvest.

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 20, fermented in small fermenters for 18 days. The wine was aged in French oak, 20% new, 20% one year old and the rest neutral. The barrels were racked in April after Malo-Lactic fermentation, then again in August when the blend was put together before returning to barrels until bottling for a total of 23 months. This blend is made of 100% Pommard clone.

The Wine:

The 2015 NYSA aroma is sweet and rich, with concentrated dark berries-blackberries, framed by intense floral notes of (darker) roses and violets. The flavors are rich, juicy, bold, and bright, with a concentrated fruit core, rich with bright dark berries, red and dark cherries, velvety rich tannins and intense spiciness. The texture 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, a yummy mouthful of flavors. The finish is very long and intense with concentrated fruit flavors, earthiness and tannins spiciness. This wine can be enjoyed now with or without decanting and will benefit from a few years of cellaring.

Wine Data:

pH 3.37
Total Acidity (T.A.) 0.675gr/100ml
Residual Sugar (R.S.) 0.2 gr/100ml
Alcohol 13.8%