
Torii Mor

W I N E R Y

2015 Olson Vineyard Pinot Gris

Production: 55 cases
Bottled: February 8, 2018

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:

Our Pinot Gris is a blend of Pinot Gris grapes from Kraemer Vineyard, Willamette Farms, both from the Willamette Valley AVA, and Olson Estate Vineyard from the Dundee Hills AVA. Kraemer Vineyard was machine harvest on September 25-26. Willamette Farms was hand harvested September 12 and 25. Olson Vineyard was hand harvested on September 27.

The Cellar:

The Olson Vineyard Pinot Gris was harvested and pressed on September 27 at 24.1 Brix, pH 3.49, TA .45 gr/100ml at 2.96 tons per acre. The juice was inoculated, and fermented, in neutral oak barrels, with D47 and CH9 yeast strains, selected to accentuate ripe fruit flavors and provide richness of mouth-feel. After aging on the yeast lees without Malo-Lactic fermentation for 8 months, with a total of twenty seven months in neutral oak, the wine was racked and filtered at bottling.

The Wine:

Our 2015 Olson Vineyard Pinot Gris has a light gold color, a rich complex aroma with honeysuckle blossoms and lemon notes, followed by nuances of fresh figs and apples and a delicate touch of dried cooking herbs. The flavors are anchored by a juicy acidity, balancing the sweetness, framing rich floral and green apple notes. The texture is bright, elegant and graceful. The finish is very long with delicate ripe flavors of chardonnay like richness. This Pinot Gris is ready to drink now, and can be cellared 3 to 5 years.

Wine Data:

pH 2.98
Total Acidity (T.A.) 0.69 gr/100 ml,
Residual Sugar (R.S.) 0.2 gr/100 ml
Alcohol 14.1%