
Torii Mor

W I N E R Y

2015 Willamette Valley Pinot Noir

Production: 7313 cases
Bottled: September 11, 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:

The grapes that comprise Torii Mor's Willamette Valley Pinot Noir come from 10 vineyards: Alloro, Bella Vida, Holstein, La Colina, La Dolce Vita, Olson, Varga, VX (Willamette farms), White Rose, Winkler.

The Cellar:

Harvested from September 13 to 29, the Willamette Valley Pinot noir grapes were hand sorted, fermented without whole clusters for 13 to 19 days, with 3 punch down a day, aged for 9 months in mostly French oak with some Hungarian oak; 20.13% new, 13.78% 1 year old, 4.59% 2 year old and the balance neutral.

Clonal mix: Pommard: 26.24%, Wadensvil: 1.46%, Dijon 115: 34.06%, Dijon 777: 24.12%, Dijon 667: 6.60%, Dijon 114: 5.45%, the remaining 2.07% is made of Dijon 113, and Coury.

The barrels were racked in March following Malo-Lactic fermentation and again in August when the blend was put together, then stored in tanks until bottling.

The Wine:

The 2015 Torii Mor Willamette Valley Pinot Noir Black Label has rich aromas of wild flowers and roses, mixed in with complex red and dark berries, including cherries. The flavors are fresh, rich and sweet. The entry is forward, sweet and spicy, the fresh acidity enhances the rich and complex fruity center of sweet darker berries and cherries, the mid palate carries on that velvet-fruity goodness to a long, enjoyable aftertaste of pure Oregon Pinot Noir. The mouthfeel is rich and elegant. The finish is very long, sweet, with the complexity of fruit, juicy tannins and a hint of spices. This wine doesn't need decanting and can be enjoyed now.

Wine Data:

pH: 3.71

Total Acidity: 0.5775 gr/100 ml

Alcohol: 13.15%

Residual sugar: 0.2gr/ 100 ml