



2015 “La Cuillère” Club Member’s Reserve Pinot Noir

Production: 125 cases
Bottled: September 13, 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 2014 “La Cuillère” (the spoon) bottling come from: Bella Vida Vineyard in the Dundee Hills, 18.75%, Dijon 113 picked September 21, La Colina Vineyard in the Dundee Hills, 25% , Dijon 115 & Pommard picked September 19 & 28, Olson Vineyard in the Dundee Hills, 56.25%, Dijon114, 667, 777, Pommard picked September 27

The Cellar:

The wine fermented in 1.5 ton fermenters for 17 to 19 days without cold soak, then aged for 23 months in French oak: 20.19% new oak, 9.38% one year old, 18.75% two year old and the rest neutral. The barrels were racked in April then again in August when the blend was put together before returning to barrels until bottling.

The Wine:

The 2015 “LA CUILLERE” (the Spoon) has a sweet, rich inviting aroma, with dark chocolate, deep blue floral notes of red roses, earth tones, and blueberry fruit fragrance. The flavors are sweet, rich and thick (a wine you could drink with a spoon), with rich dark cherries- blueberries culminating with blackberries and spiciness. The texture is rich and thick, a mouthful of sweet-silky and plentiful tannins. The mouth-feel is full, elegant, with balanced acids and rich tannins. The finish is long, juicy and complex, a mix of dark berries, raisins, and floral notes. The wine has great balance, elegance and intensity. Yummy!

Wine Data:

pH 3.49

Total acidity (T.A.) .6263 gr/100 ml

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

Alcohol 13.9%