
Torii Mor

W I N E R Y

2015 Late Harvest Viognier

Production: 110 cases

Bottled: April 20, 2016

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:

Harvested on September 15 at 25.8 Brix, this Viognier was crushed, pressed then fermented in a small tank. The juice was inoculated with a non-Saccharomyces yeast (Zymaflore Alpha yeast) and fermented for 26 days. Fermentation was stopped to retain natural sweetness and was sterile filtered at bottling.

The Cellar:

Steelhead Run Vineyard, Applegate Valley, Oregon. A 47 acre vineyard of rocky soils, planted in 1993 along the Northern section of the Applegate river, by Ron Burley.

The Wine:

The 2015 Late Harvest Viognier aroma is delicate; with aeration the aroma slowly intensify with sweet floral notes of honeysuckle and apricot. The flavors show a sweet entry and bright acidity that carries the delicate floral-spice fruit notes of honeysuckle, followed by a touch of lemon and honey, finishing with apricot. The mouthfeel is medium sweet and has great balance. This Viognier is ready to be sipped and enjoyed now.

Wine Data:

pH 3.29

Total acidity (T.A.) 0.7125 gr/100 ml,

Residual sugar (R.S.) 4.5 gr/100 ml

Alcohol 13.3%