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# Torii Mor

W I N E R Y

## 2015 Viognier

Production: 96 cases

Bottled: June 3, 2016

*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:*

Aurora Colony Vineyard in Aurora, Oregon, is on the Willamette valley floor in rich deep soil.

### *The Cellar:*

Harvested on October 6 at 23.3 Brix, this Viognier was crushed, pressed then fermented in a small tank. The juice was inoculated with D47 yeast and fermented for 7 weeks. The wine didn't go through Malo-Lactic fermentation and was racked and sterile filtered at bottling.

### *The Wine:*

The 2015 Viognier aroma is delicate and floral-fruity, a blend of dried apricots, peaches and lychee. The flavors show a bright acidity, a hint of sweetness followed by strong pepper spiciness. The mouth-feel is medium rich with the same apricots-peaches-lychees and a long floral-fruity-spicy finish. The texture is medium rich, lightly sweet and bright. The finish is long, balanced, bright and fruity. This Viognier is ready to be enjoyed now.

### *Wine Data:*

pH 3.40

Total acidity (T.A.) 0.618 gr/100 ml,

Residual sugar (R.S.) 0.3 gr/100 ml

Alcohol 13.8 %