
Torii Mor

W I N E R Y

2016 Hoy Vineyard Pinot Noir

Production: 100 cases
Bottled: February 22, 2018

Jacques Tardy, Winemaker

The Vintage:

The 2016 growing season started with an early bud break in late March and early April, following a very wet winter the result of a "Godzilla el Nino" with 50% more precipitation than average. April was very warm with 8 days above 80F. May fluctuated from cool to warm, while passing hail storms shredded many leaves with minimal cluster damage, finishing the month with temps above 100F for a couple of days during the end of May. That excess heat prevented full pollination of a lot of berries, resulting in lighter and looser clusters at harvest. June to mid-July was cool, the second part of July, August, and September brought many days in the low 90's with average precipitations. By the end of August, many trucks with grapes could be seen heading to the wineries, mostly younger vineyard and sparkling wine grapes, and the 2016 crush was off and running. Our first grapes, a Pinot Noir came in on September 7th. Our last grapes, also a Pinot Noir arrived on the 24th.

The Vineyard:

Hoy Vineyard is located in the Chehalem Mountains along Hwy 99W near Newberg. It is a 13 acres Vineyard planted in 1992 to 2000, with Chardonnay, Pinot Gris and Pinot Noir (Dijon 113 & 115), facing South West, at elevation of 470 feet on alluvial and volcanic soils. The clonal selections for this vineyard designate are: 28% Dijon 113, the remaining Dijon 115.

The Cellar:

Harvested from September 7 to 9, and fermented in 1.5 ton fermenters for 17 to 28 days, without cold soak, with RB2 and Brioso yeasts. The wine aged in 25.52% new French oak, the balance neutral oak. The barrels were racked in March, after Malo-Lactic fermentation then again in August when the blend was put together before returning to neutral barrels until bottling.

The Wine:

The 2016 HOY Pinot Noir aroma starts with bright, wild dark flower-fruit notes. Revealing with aeration, intense and concentrated, perfume like, sweet blackberries and dark cherries on that same wild-complex background. The flavors are bright, complex, concentrated; with sweet-juicy-jamy-dark fruit. They display a mix of vibrant- bright, compact plums, dark cherries and blackberries over a background of oak toast. The texture is big, filled with rich tannins from start to finish, that carry the power and elegance through the very long aftertaste. The finish is very long and multilayered with a rich tannin backbone, carried by a bright and concentrated fruit flavors.

Wine Data:

pH 3.55
Total Acidity (T.A.) 0.555gr/100ml
Residual Sugar (R.S.) 0.2 gr/100ml
Alcohol 13.5%