
Torii Mor

W I N E R Y

2016 Alloro Vineyard Pinot Noir

Production: 150 cases

Bottled: April 26, 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:

Alloro Vineyard is located in the Laurel Ridge section of the Chehalem Mountains. It is a 20 acres Vineyard planted in 1999 to mostly Pinot Noir clones, facing South West, at elevation between 475(Pommard) and 700 feet (Dijon 667) on Laurelwood soils and Jory subsoil. The vineyard is LIVE certified.

The Cellar:

Harvested September 15 and 18, the wine fermented 18-19 days without cold soak, with RB2, and Briosio yeasts. The wine was aged for 18 months in 16% new and one year old 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 was un-fined and un-filtered.

Torii Mor Winery is LIVE certified, and this bottling is LIVE certified.

The Wine:

The 2016 ALLORO Pinot Noir displays a perfumed dark cherry sweetness, light vanilla notes and gentle complexity. The dark cherry flavors are fruity, bright, and spicy. The texture is rich wit, great concentration, and filled with spicy tannins from start to finish, that carry the power and elegance through the aftertaste. The finish is long and multilayered with a rich tannin backbone, carried by a bright acidity and concentrated fruit flavors and spiciness. This wine will benefit from cellaring and be enjoyed now with some decanting.

Wine Data:

pH 3.39

Total Acidity (T.A.) 0.6075gr/100ml

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

Alcohol 13.9%