
Torii Mor

W I N E R Y

2016 Dundee Hills Select Pinot Noir

Production: 225 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:

Four vineyards are represented in this Dundee Hills appellation Pinot Noir:

Bella Vida with Dijon 113 & 114 (16.22%)

La Colina Dijon 114 & Pommard (33.51%)

Olson with Pommard, Dijon 667 (22.88%)

Kolb with Pommard (27.39%)

The Dundee Hills soils are volcanic, with very deep, iron rich, Jory type soils, which drain well and hold plenty of water for the growing season.

The Cellar:

Harvested from September 12 to 23; fermented in 1.5 ton fermenters, with RB2 and Brioso Yeasts, pressed after 13 to 21 days. This Pinot noir aged in oak for 17 months; 24.32% new French oak, 10.81% 1 year old French oak, the rest neutral. This blend is 45.86% Pommard, 37.93% Dijon 114, 10.81% Dijon 667 and 5.41% Dijon 113. 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 Dundee Hills Select aroma is forward and sweet, displaying concentrated dark floral notes (violets-roses-lilacs) and ripe dark cherry-blueberry fruit, over a background of dusty earth-cocoa notes. The flavors are just as rich, deep and sweet with bright acidity, leading to juicy red and dark cherries framed by a light fresh vanilla component. The texture is rich, concentrated and full with rich sweet tannins that bring volume and weightless structure to this elegant wine. The finish is long and juicy, with ripe, mostly black fruits supported by the rich velvety tannins and oak toast.

Wine Data:

pH 3.67

Total acidity (T.A.) 0.5325gr/100ml

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

Alcohol 13.6%