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# Torii Mor

W I N E R Y

## 2016 La Colina 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:*

La Colina Vineyard has been an integral part of the Torii Mor cellar since 2002, with blending into the "Deux Verres" Reserve, Dundee Hills Select and Willamette Valley Pinot noir. Located in the Dundee Hills AVA, the clonal varieties selected for this vineyard designate are: Pommard (64%) and Dijon 114 (36%). The vineyard is LIVE certified.

### *The Cellar:*

Harvested September 15 and 21, with 23.8 to 25.8 Brix, the wine fermented 15 days, without cold soak, with RB2, and Brioso yeasts. The wine was aged for 18 months in 16% new and 8% 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. Torii Mor Winery is LIVE certified, and the wine is "LIVE certified sustainable".

### *The Wine:*

The 2016 LA COLINA aroma displays dark rose and sweet cherry notes. The flavors are juicy with bright acidity and forward blackberry flavors, followed by dark chocolate notes. The texture is rich, sweet, with a rich and spicy tannin structure. The mouth-feel has a bright acidity adding to the long complex-fruity finish on layers of noticeable and spicy tannins. This wine can also be enjoyed now with decanting, or cellared for more complexity.

### *Wine Data:*

pH 3.64

Total acidity (T.A.) 0.5475 gr/100ml

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

Alcohol 13.9%