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# Torii Mor

W I N E R Y

## 2017 Pinot Blanc

Production: 331 cases

Bottled: March 15, 2018

*Jacques Tardy, Winemaker*

### *The Vintage:*

The 2017 growing season started with an average to late bud break in mid to late April, following another very wet winter with weekly snowfall that paralyzed the area. The “Godzilla el Nino” of 2016 with 50% more precipitation than average, was upstaged by 40 inches in the first 4 months of 2017 (20” average). By early May the heat was turned on with low 80s, reaching the 90s by the end of the month and breaking the 100s late June. Bloom started the third week of June with cooler temperatures and moisture. The summer was hot and dry, eclipsing previous years out of the record books. Summer fires in the Columbia River Gorge and Southern Washington closed Hwy 84 for days and filled the Northern Willamette Valley with sometimes thick smoke for weeks at a time, increasing the possible chances of smoke taint in the wines. Like 2015, the yield was on the high side (5+ tons per acre), forcing the growers to send the crews in the vineyards to drop fruit to a reasonable level.

### *The Vineyard:*

Winkler Vineyard is on the slopes of Mount Richmond in the Yamhill-Carlton AVA, between 600 and 700 feet elevation, the soil are basaltic, a mix of Jory, Bellpine and Ritner. Winkler Vineyard is 11.81 acres of Pinot Noir Dijon 115 and 777 and 3.31 acres of Pinot Blanc planted from 1997 to 2003.

### *The Cellar:*

Our Pinot Blanc was harvested on October 8, at 21.5 Brix, pressed then racked into a Stainless steel tank and neutral French oak barrels, inoculated with D47 yeast strain and fermented from 25 to 41 days days. The wine didn’t go through Malo-Lactic fermentation and was racked and sterile filtered at bottling.

### *The Wine:*

Torii Mor 2017 Pinot Blanc offers bright and fresh floral aromas. The flavors have a bright acidity and richness; a mix of floral and citrus-green apple notes. The wine texture is bright, medium rich, round with juicy acidity from beginning to end. The finish is long with lasting citrus notes and a dry-mineral sensation. This Pinot Blanc will be a great companion to seafood dishes.

### *Wine Data:*

pH 3.18

Total acidity (T.A.) 0.63gr/100 ml,

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

Alcohol 13.1%