

# 2014 Willamette Valley Pinot Noir

Torii Mor is a testament to premium, handcrafted Pinot noir. Using grapes from the lush Dundee Hills, winemaker Jacques Tardy crafts wines of elegance and balance in the Old World style.

Our 2014 Willamette Valley Pinot Noir features a dynamic blend of grapes from the Willamette Valley, 80% of which is from the Dundee Hills AVA, including our acclaimed Olson Estate Vineyard.







## 2014 WILLAMETTE VALLEY PINOT NOIR

Jacques Tardy, Winemaker Production: 4,333 cases Bottled: June 3, 2016

#### Vintage:

After a wet and mild winter, the 2014 vintage and growing season started off with early bud break in the beginning of April. The spring and early summer had higher than normal temperatures, with the summer much drier and hotter than normal. While temperatures never hit 100 during the summer, there were, at least, twenty days at or above 90°F. The heat rapidly ripened the grapes and they were ready for harvest on September 16th. Harvest continued until October 10. The 2014 vintage came out unscathed, with no problems viticulturally. Despite the lack of rainfall, the vines stayed healthy and green throughout harvest. The grape clusters were plump, with mostly normal sized berries, and a few smaller shot berries. Harvest resulted with a 25% over crop estimation in the Northern Willamette Valley.

#### Vineyard Sourcing:

AVA	Vineyards	Percent of Blend
Yamhill-Carlton	Winkler Vineyard	43%
Dundee Hills	Holstein Vineyard Bella Vida Vineyard DePonte Vineyard Evans Vineyard La Colina Vineyard Nysa Vineyard Olson Estate Vineyard (15%)	38%
Willamette Valley	Aurora Colony Vineyard La Dolce Vita Vineyard Varga Vineyard	13%
Chehalem Mtns	Alloro Vineyard	6%

#### In The Cellar

Harvested from September 16 to 29, the 2014 Willamette Valley Pinot noir was hand sorted, fermented with (almost) no whole clusters for 13 to 25 days, with 3 punch down a day, aged for 9 months in mostly French oak with some Hungarian oak.

### Wine Description

The 2014 Torii Mor Willamette Valley Pinot Noir Black Label has rich aromas of fresh raspberries, sweet and plump dark cherries and fresh, delicate mushrooms. The flavors are fresh, rich and sweet. The entry is forward, sweet with a rich amount of sweet darker cherries, the mid palate carries on that velvet-fruity goodness to a long, enjoyable aftertaste of pure Oregon Pinot Noir. The mouthfeel is rich and voluptuous. The finish is very long, sweet, with the complexity of fruit and rich spices.

#### Technical Data:

pH: 3.67

Total Acidity: 0.604 gr/100 ml

Alcohol: 13.6%

Residual sugar: 0.2gr/100 ml