



## 2013 Olson Estate Vineyard Pinot Noir

Production: 249 cases

Bottled: April 21, 2015

*Jacques Tardy, Winemaker*

### *The Vintage:*

Following a mild and dry winter, the 2013 vintage started with early bud break in the first week of April because of record high temperatures (77F) in the last few days of March. Spring started early and continued on into summer, with just over half the average precipitation. Bloom took place in early to mid-June. In early August we were anticipating an early September harvest, but Mother Nature had other plans. The last week of August brought us heavy and torrential rains that lasted through most of September and early October. Berries split from rain water and being almost ripe, and fermentation started on the vines from native wild yeasts. This produces sour rot, where fermentation (with full vinegar smells) can be smelled throughout the vineyard. In most vineyards, the only option was to start harvest, rain or not, and sort at the winery as much as we could. Winemakers had to add heavier amounts of sulfur dioxide to rid fermenters of wild yeasts and start fermentation with commercial yeasts. For Torii Mor, harvest took place September 20th through October 7th. Botrytis wasn't a problem this year. Through hard work from the harvest crew, the wines turned out much better than expected and their wild birth didn't affect the end product of the wines.

### *The Vineyard:*

Olson Estate Vineyard is Torii Mor's estate vineyard, located in the Dundee Hills AVA of the Willamette Valley. The vineyard is planted with the following Pinot Noir clones: Pommard, Upright, Wadenswil, Dijon 667, and the Coury selection. The vineyard was first planted in 1972, making it one of the oldest vineyards in the valley. Our 800 and above elevation, the age and longevity of the vines, and the deep red Jory soil, produce our deliciously complex estate wines. Olson Vineyard is LIVE certified.

### *The Cellar:*

The pinot grapes were hand picked on October 1st and 2nd, then sorted, destemmed, then fermented without whole clusters in small 1.5 ton bins and wood tanks for about two weeks before pressing. This blend is 38% Pommard/Upright/Wadenswil from the east block, 29% Pommard from the west block, 19% Dijon, 9% Pommard from the lower elevation block and 4% Coury selection. The wine was then aged for eighteen months in 19% new oak, 9.5% one year oak, and the rest neutral French oak barrels. The barrels were then racked in June after malo-lactic fermentation, then racked again in August when the blend was put together before going back to barrel until bottling.

### *The Wine:*

The 2013 Olson Vineyard has a sweetly herbal aroma, with blue and red fruit notes of blueberries, boysenberries, and red cherries, and a touch of tobacco. The flavors are juicy and forward dark fruit notes, a mixture of blackberries and boysenberries on a bed of juicy red cherries, herbs and spices and chocolate cola notes. The texture is round and juicy with a long finish with a light dryness. The wine can be enjoyed now and doesn't need decanting.

### *Wine Data:*

pH 3.40

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

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

Alcohol 13.3%