
Torii Mor

W I N E R Y

2013 Willamette Valley Pinot Noir

Production: 2279 cases
Bottled: September 3, 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:

The grapes that comprise Torii Mor's 2012 Oregon Pinot Noir come from 11 vineyards: Alloro, Aurora Colony, Bella Vida, La Colina, Nysa, Olalla, Olson, Ordaz, Winkler, Varga, Zivo.

The Cellar:

Grapes for the 2013 Black Label were harvest between September 20th and October 4th. The grapes were then hand sorted and fermented without whole clusters from just over two weeks. The wine was aged ten months in mostly French oak (with a little Hungarian oak): 30% new oak, 5% one or two-year-old-oak, and the rest neutral. The clonal mix is as follows: Pommard 40.07%, Wadensvil 3.33%, Dijon 115 17.12%, Dijon 777 13.42%, Dijon 667 3.82%, Dijon 114 16.92%, the remaining 5.32% is made of Dijon 113, Coury, and 828.

The Wine:

The 2013 Willamette Valley Pinot Noir has toasty oak and dark cherry notes, with touches of vanilla and spices. There are also notes of dark berries and vanilla-spice all the way through. The flavors are carried with good tannins, and a rich mouthfeel, with a dry touch. Enjoy now with decanting or bottle age for a truly delicious and spectacular wine. This wine doesn't need decanting and can be enjoyed now.

Wine Data:

pH: 3.57

Total Acidity: 0.57375 gr/100 ml

Alcohol: 13.2%

Residual sugar: 0.2gr/ 100 ml