
Torii Mor

W I N E R Y

2016 Rosé

Production: 223 cases

Bottled: March 2017

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:

The fruit comes from Mike Varga’s vineyard in the Eola-Amity Hills and is from mostly 828 Pinot Noir clone, a prolific upright clone that is slower ripening and some Dijon 115 from a more shaded vineyard block.

The Cellar:

Harvested on October 1 at 22.8 Brix, this Rosé was produced from twenty hours of skin contact in Pinot Noir fermenters after destemming. The juice was inoculated with D47 yeasts and fermented in a small tank for twenty-seven days. The wine did not go through Malo-Lactic fermentation and was racked and sterile filtered at bottling.

The Wine:

With a beautiful medium salmon color, the 2016 Rosé features floral and watermelon notes with ripe strawberry and raspberry notes introduce refreshing acidity and a bright mouth-feel. Enjoy this Rosé now!

Wine Data:

pH 3.35

Total acidity (T.A.) 0.65 gr/100 ml,

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

Alcohol 13.8%

