
Torii Mor

W I N E R Y

2015 Olson Estate Vineyard Pinot Noir

Production: 400 cases

Bottled: April 25, 2017

Jacques Tardy, Winemaker

The Vintage:

The 2015 growing season started with bud break in early April, following a mostly dry and mild winter that hardly had any snowpack in the mountains and triggered draught in the late summer. We experienced an early and dry spring as in 2013 and 2014 that followed a dry and warm February. The early, fast moving bloom started late May, and a really dry summer followed. By early August we knew harvest was going to start early, but September cooled down, allowing for great flavor development. Harvest at Torii Mor started September 12th and was in full swing by the 15th, all the way through October 5 for Willamette Valley fruit. The lack of rainfall during the summer didn't manifest itself in the vineyards where the vines stayed green and healthy through harvest.

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:

Harvested on September 27, the fruit was handpicked, sorted, destemmed, and then fermented without whole clusters, in small 1.5 ton bins and wood tank for 15 to 16 days before pressing. This blend is 19.12% Coury selection, 23.9% Dijon 667, 37.86% Pommard/upright/Wadensvil from the East Block David Lett cuttings and 19.12% of Pommard. The wine aged for 18 months in French oak barrels, 10.36% new, 4.78% one year old, 4.78% two years old and the rest neutral. The barrels were racked in April, after Malo-Lactic fermentation then again in August when the blend was put together before returning to neutral barrels until bottling.

The Wine:

The 2015 Olson Vineyard aroma is complex, fruity with sweet and inviting with blueberry –dark cherry notes, mixed with red berry highlights over a light earthy background. The flavors are bright, juicy and very forward with red and dark berry notes, chocolate and rich complexity. The bright acidity carries the fruity flavors into the long aftertaste. The texture is round, soft, vibrant and juicy. The finish is very long, bright, a mix of red and dark fruits and earth complexity. This wine can be enjoyed now.

Wine Data:

pH 3.54

Total acidity (T.A.) 0.6525gr/100ml

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

Alcohol 13.98%