
Torii Mor

W I N E R Y

2014 Willamette Valley Pinot Noir

Production: 4333 cases

Bottled: June 3, 2016

Jacques Tardy, Winemaker

The 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.

The Vineyard:

The grapes that comprise Torii Mor's 2012 Oregon Pinot Noir come from 12 vineyards: Alloro, Aurora Colony, Bella Vida, DePonte, Evans, Holstein, La Colina, La Dolce Vita, Nysa, Olson, Winkler, Varga.

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; 22.60% new, 4.07% 1 year old, 16.03% 2 year old and the balance neutral.

Clonal mix: Pommard 29.18%, Wadensvil 3.63%, Dijon 115 29.13%, Dijon 777 24.14%, Dijon 667 6.89%, Dijon 114 4.78%, the remaining 2.25% is made of Dijon 113, and Coury.

The barrels were racked in May following Malo-Lactic fermentation and again in July when the blend was put together, then stored in tanks until bottling.

The Wine:

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 after-taste 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.

Wine Data:

pH: 3.67

Total Acidity: 0.604 gr/100 ml

Alcohol: 13.6%

Residual sugar: 0.2gr/ 100 ml