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# Torii Mor

W I N E R Y

## 2015 Pinot Blanc

Production: 422 cases

Bottled: June 3, 2016

*Jacques Tardy, Winemaker*

### *The Vintage:*

The 2015 growing season started with an early bud break in April after a dry and mild winter. We had an early, dry spring, which triggered a fast-moving bloom. Summer consisted of a very dry summer; we had twenty-six days above 90 degrees, including seven days over 100 degrees, as well as twenty-six days without rain in June and only 0.4 inches in July and August. By early August, we knew harvest would start in early September. September did cool down which slowed sugar accumulation and allowed for greater development. Harvest began at Torii Mor on September 12th and lasted until October 5th. Despite the lack of rainfall, the vines stayed green and healthy all through harvest. The clusters were plump and heavy, with larger than normal size berries, which resulted in a harvest of a 25%-30% extra crop over the already high estimation for the year.

### *The Vineyard:*

Misty Oak Vineyard is in the Umpqua Valley appellation of southern Oregon, planted in 2005 with Pinot Blanc clone 6, grafted on 101-14 MG rootstock, at about 800 feet elevation. Harvested early October at 22.4 Brix, 23.75% of blend. Winkler Vineyard is located a few miles west of the town of Yamhill in the Yamhill Carlton appellation. The vineyard sits at the top of the small hill and was planted in 1997 to 2003, harvested October 1 at 22.1 Brix, 76.25% of blend.

### *The Cellar:*

Our Pinot Blanc was pressed then racked into stainless steel tanks, the Winkler was inoculated with D47 yeast strain and fermented for 30 days in stainless; the Misty Oak inoculated with CH9 and Brioso fermented 19 to 25 days in neutral oak barrels. The oak fermented portion was combined with the tank portion mid-December. The wine didn't go through Malo-Lactic fermentation and was racked and sterile filtered at bottling.

### *The Wine:*

Torii Mor 2015 Pinot Blanc offers a sweet aroma, a bouquet of wild flowers and honeysuckles. The flavors show light sweetness and richness followed by bright acidity. Leading to spicy, wild flowers notes framed by grapefruit-citrus fruit. The wine texture is rich, round and sweet with juicy acidity in the aftertaste. The finish is rich and long with lasting red grapefruit-citrus notes. This Pinot Blanc will be a great companion to seafood dishes.

### *Wine Data:*

pH 3.20

Total acidity (T.A.) 0.645gr/100 ml,

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

Alcohol 13.3%