
Torii Mor

W I N E R Y

2014 Olson Estate Vineyard Pinot Noir

Production: 375 cases

Bottled: April 27, 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:

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:

Olson Estate Vineyard was harvest on September 28th, handpicked, sorted destemmed, and fermented in 1.5 ton bins and wood tanks for about 17 to 25 days. The blend is 2.25% Coury selection, 30.19% Dijon 667, 1.77% Dijon 114, 1.91% Dijon 777, 53.13% Pommard/upright/Wadensvil from the East Block David Lett cuttings and 10.75% of Pommard. The wine was aged for 18 months in French oak barrels: 12.74% new, 19.44% one year old oak, and the rest neutral oak. The barrels were racked in March, after malo-lactic fermentation, then again in August at which time the blend was put together and returned to neutral bottles until bottling.

The Wine:

The 2014 Olson Vineyard aroma is fruity, sweet and inviting with raspberry and red cherry notes mixed with a delicate floral frame. With a little time and aeration, rich notes of cocoa powder emerge. The flavors are bright, juicy and very forward with red cherry-berry notes, chocolate and slight green herb complexity. The bright acidity carries the fruity flavors forever it seems... The texture is round, soft, vibrant and juicy. The finish is very long, bright and very red fruited. This wine doesn't need decanting and can be enjoyed now.

Wine Data:

pH 3.50

Total acidity (T.A.) 0.64875gr/100ml

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

Alcohol 13.3%