
Torii Mor

W I N E R Y

2017 Rosé

Production: 1,000 cases
Bottled: February 8, 2018

Jacques Tardy, Winemaker

The Vintage:

The 2017 growing season started with an average to late bud break in mid to late April, following another very wet winter with weekly snowfall that paralyzed the area. The “Godzilla el Nino” of 2016 with 50% more precipitation than average, was upstaged by 40 inches in the first 4 months of 2017 (20” average). By early May the heat was turned on with low 80s, reaching the 90s by the end of the month and breaking the 100s late June. Bloom started the third week of June with cooler temperatures and moisture. The summer was hot and dry, eclipsing previous years out of the record books. Summer fires in the Columbia River Gorge and Southern Washington closed Hwy 84 for days and filled the Northern Willamette Valley with sometimes thick smoke for weeks at a time, increasing the possible chances of smoke taint in the wines. Like 2015 the yield was on the high side (5+ tons per acre), forcing the growers to send the crews in the vineyards to drop fruit to a reasonable level.

The Vineyard:

Most of the fruit was sourced from Kraemer vineyard near Mount Angel in the Willamette Valley appellation. The rest is from saignee (bleeding of Pinot Noir fermenters) from all our single Pinot Noir bottlings in the Dundee Hills (20.55%), Chehalem Mountains (7.39%), Yamhill-Carlton (4.62%) and Eola-Amity Hills (2.68%).

The Cellar:

Harvested on September 27 (64.77%) at 19.6 Brix; and from single vineyards, September 29 to October 15 at 23 to 24Brix, this Rosé was produced from 16 to 36 hours skin contact in Pinot Noir fermenters after destemming. The juice was inoculated with D47 yeasts and fermented in small tanks for 10 to 25 days. The wine didn’t go through Malo-Lactic fermentation and was racked and sterile filtered at bottling.

The Wine:

The 2017 Torii Mor Rosé has a beautiful, brilliant light pink color, with a forward-sweet aroma, a mix of flowers, red berries and a smoky note. The flavors show a refreshing acidity with ripe strawberries-raspberries to juicy red cherries. The mouth-feel is bright and juicy, with rich texture and a long and bright red-fruited finish.

Wine Data:

pH 3.32
Total acidity (T.A.) 0.60 gr/100 ml,
Residual sugar (R.S.) 0.3gr/100 ml
Alcohol 12.7%