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# Torii Mor

W I N E R Y

## 2017 Pinot Gris

Production: 1323 cases

*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:*

Kraemer Vineyard; near Silverton, Willamette Valley appellation, most handpicked with some machine harvested October 8 and 9, 2017 - 84.5% of the blend

Olson Vineyard; in the Dundee Hills appellation, hand harvested October 7, 2017 - 15.5% of the blend

### *The Cellar:*

Our Pinot Gris was pressed then racked into stainless steel tanks and neutral French oak barrels (8.40%) and inoculated with D47 yeast strain, selected to accentuate ripe fruit flavors and provide richness of mouth-feel. After aging on lees without Malo-Lactic fermentation the wine was cold stabilized, filtered and bottled.

### *The Wine:*

Torii Mor’s 2017 Pinot Gris displays a light golden color, a rich forward aroma of fresh pears, ripe apples with honey-suckle floral notes. The flavors show a bright, refreshing acidity, followed by a light sweetness and fruity notes of ripe apples and pears and delicate aromatic spice notes. The wine texture is juicy, rich and mouth-filling. The finish is bright, rich, with a long fruity-sweet finish. This Pinot Gris is easy drinking and enjoyable with every sip leaving you wanting more. This Pinot Gris will be a great food pairing to seafood in general, and fat rich seafood, like salmon and steelhead in particular.

### *Wine Data:*

pH 3.14

Total acidity (T.A.) 0.69 gr/100 ml,

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

Alcohol 13.15%