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# Torii Mor

## W I N E R Y

### 2018 PINOT NOIR ROSÉ

Production: 1,023 cases

*Jacques Tardy, Winemaker*

#### THE VINTAGE

The 2018 growing season started with bud break in late April, a bit later than usual due to cold temperatures February- April. By early May temperatures began rising to 80 degrees, almost reaching 90 by the end of the month. Due to the heat, bloom began earlier than average the first week of June with temperatures holding steady in the 70s and 80s. So began the hottest summer on record with 31 days over 90 degrees, and a 10 day stretch in July. Even with fires throughout Washington, Southern Oregon and California, we avoided smoke taint in the wines following several days of smokiness. High grape yields throughout the valley forced growers to drop fruit to a reasonable level to assure high quality. Harvest started at Torii Mor on September 17th and finished on October 18th.

#### THE VINEYARDS

All fruit for this bottling was sourced from Winkler Vineyard on top of Mount Richmond in the Yamhill-Carlton AVA. Sitting at 700 feet elevation, the soils are basaltic, a mix of Jory, Bellpine and Ritner. Pinot noir grapes from clone 777 was harvested for the Rosé.

#### THE CELLAR

Harvested on September 18 at 20.8 Brix; the fruit was destemmed then benefitted from 36 hours skin contact in Pinot noir fermenters. After pressing, the juice was inoculated with D47 yeasts and fermented in small stainless tanks for 16 days. This wine did not go through Malo-Lactic fermentation and was racked and sterile filtered at bottling.

#### THE WINE

This beautiful, brilliant light-pink-colored Rosé begins with a forward-sweet aroma of floral notes, peaches and red berries. The palate shows refreshing acidity with ripe strawberries, raspberries and juicy red cherries. This bright, complex wine culminates with a full texture and an extensive red-fruited finish. This Rosé is ready to be enjoyed now and throughout summer.

Tasted April 19, 2019

#### WINE DATA

pH 3.52

Total acidity (T.A.) 0.58 gr/100 ml,

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

Alcohol 12.7%