



2019 Willamette Valley Pinot Noir

Production: 1600 cases

Retail Price: \$25.99

Jacques Tardy, Winemaker

The Vintage

The 2019 growing season started with a cold and dry November to January, then a cold and wet-snowy February-March. April started cold and turned warmer the last week of the month, reaching the low 70's kicking off bud break about 10 days late. By early May the heat was turned on reaching the upper 80's by the 13th. Bloom started on time mid-June with temperatures reaching the mid 90's at the end of the month. July started cool 70's to low 80's until reaching 91 on the 21st. The summer was cool and dry, with only 9 days in the low to mid 90's for the entire growing season. Summer came to an abrupt end the last days of August, followed by a very cool and wet September in the low 60's. Summer fires in Southern Oregon/ Northern California brought negligible smoke to the Northern Willamette Valley. The grape yields were average to above average with no significant disease in most vineyards. Torii Mor's harvest started on September 23rd and finished on October 9th.

The Vineyards

The grapes that comprise Torii Mor's Willamette Valley Pinot Noir come from 8 vineyards: Alloro, Hoy, Hawks View, La Colina, La Dolce Vita, Nysa, Olson, Varga.

The Cellar

Harvested from September 26 to October 3, the Willamette Valley Pinot noir grapes were hand harvested at 20.6 to 23.8 Brix (most mid 22), sorted, fermented with 3.67 whole clusters for 12 to 18 days, with 3 punch down a day, aged for 10 months in mostly French oak with some neutral Hungarian oak; 8.32% new French oak, 32.55% second fill and 19.84% third fill, the balance neutral.

Clonal mix: Pommard: 51.48%, Wadensvil: 8.63%, Dijon 115: 8.05%, Dijon 777: 11.97%, Dijon 667: 4.96%, Dijon 114: 7.26%, Dijon 113: 4.99%, the remaining 2.66% is made of field blends of mixed clones and 828. The barrels were racked in June following Malo-Lactic fermentation and again in August when the blend was put together, then stored in tanks until bottling.

The Wine

The 2019 Torii Mor's Willamette Valley Pinot Noir, has rich aromas, sweet and complex, with ripe blueberries and blackberries, complex earth-oak notes and framed by perfumes of wild flowers and roses. The flavors are forward, and rich, with good balance of acidity and sweetness, leading to rich and concentrated fresh blue-black fruits, from like blueberries and blackberries, enhanced by notes of cooking and oak spices and a touch of earth complexity.

The mouthfeel is rich, complex and elegant. The finish is rich, long, and sweet, with the complexity of fruit, juicy tannins and savory earth notes.

This 2019 Willamette Valley Pinot Noir is ready to be enjoyed now, cheers. Tasted March 11, 2021

Wine Data

pH: 3.60

Total Acidity: 0.525 gr/100 ml

Alcohol: 13.1%

Residual sugar: 0.2gr/ 100 ml