

## 2019 OLSON ESTATE VINEYARD PINOT NOIR

case Production: 220 (750ml), 18 (1.5Lt)

*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 21<sup>st</sup>. 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 9<sup>th</sup>.

### *The Vineyard*

Olson Vineyard is Torii Mor's Estate vineyard, located in the Dundee Hills appellation, in Yamhill County, was planted in 1972 and 1983 with 1.5 acre added in 2005 - 2006. The volcanic Jory soil, South-Southeast slope, along with the 825 foot top elevation, produces beautifully balanced, elegant Pinot Noirs.

The 9.5 acre vineyard is planted with a massale selection of Pinot noir originated from Eyrie, Erath and Coury vineyards, and later, clones of Pommard, Dijon 667 (some grafted on Chardonnay in 2000), 777 and 114, and also includes one acre of Pinot Gris and half an acre of Draper Chardonnay.

Olson Vineyard is LIVE certified.

### *The Cellar*

Harvested September 28 and October 1, at 21.6 to 22.8 Brix, the fruit was handpicked, sorted, destemmed, then fermented without cold soak, in wood tanks and small 1.5 ton bins for 15 to 18 days, with RB2 and F15 yeasts, and punched down 3 times a day. The wine was aged for 22 months, the first 10 months in 14.29% new French oak and 21.43% second fill, the balance neutral oak. The barrels were racked in June, after Malo-Lactic fermentation then again in August when the blend was put together before returning to neutral barrels until bottling. The wine was un-fined and un-filtered.

Torii Mor Winery is LIVE certified, and this bottling is "LIVE certified sustainable".

### *The Wine*

The 2019 Olson Vineyard aroma is rich, sweet, elegant and complex.

Starting with lavender and wild flower notes, followed by a complex mix of cranberries, red cherries and boysenberries, over a light "Dundee dust" background.

The flavors are sweet, juicy, concentrated, and very forward with a mix fresh red berries, followed by dry herbs, oak notes, and rich complexity.

The texture is velvety soft, elegant, with great balance of soft and spicy tannins.

The finish is very long, juicy, elegant, with red and dark fruits and rich complexity.

This wine can be enjoyed now and will improve with cellaring.

Tasted March 17, 2021

### *Wine Data*

pH 3.57

Total acidity (T.A.) 0.5325gr/100ml

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

Alcohol 13.2%