



## 2004 “DEUX VERRES” RESERVE PINOT NOIR

Production: 612 cases  
Bottled: September 9<sup>th</sup>, 2005  
Release Date: May, 2006  
Retail Price: \$45.00

The grapes that comprise Torii Mor’s Reserve come from 5 vineyards: La Colina (52%), Vanjohn (16%), Bella Vida (12%), Momtazi (12%), Olson (8%). Harvested between September 25<sup>th</sup> and October 5<sup>th</sup>.

The 2004 vintage as for 2003, was an interestingly warm year that ultimately led to the production of very rich and higher alcohol wines. Bloom occurred mid June with a normal to low set. A dry hot summer marked by 2 days of heavy rain in late August reduced the yield when the smaller berries (shot-berries) couldn’t handle the excess water and split open, losing valuable tonnage and quality. The dry weather came back allowing the lost berries to dry up and fall off the clusters. The low resulting yields and beautiful fall weather came together to create intensely expressive fruit.

At Torii Mor it is believed that the best possible wine is crafted by fermenting grapes block by block in designated lots until the final blending stage. This process enables us to not only know each vineyard individually, but also to express each vineyard’s characteristics. This process allows us to optimize the final blending of wine as we combine only the lots we feel will produce a truly outstanding Pinot Noir. The wine aged for 10 months in French oak, 12% new, 12% one year old and 28 % two years old.

This 2004 “Deux Verres” Pinot Noir is a wine that shows intense ripeness and depth. It has varietal character and elegance; and since it benefited from long hang time through the dry and hot summer, the flavors show more dark berry fruits, sweetness, and jamminess than cooler vintages. The wine has an elegant structure with softer and rounder tannins than 2003. It is fruit forward as are Oregon Pinot noirs, seamless and powerful while still being graceful.

The 2004 “Deux Verres” Pinot Noir is very forward. As soon as it is poured in the glass it opens up and shows the richness and depth of fruit - a mix of blackberries and black currant. Layers of fruit aromas, toasty notes and cigar box are revealed, and blend with subtle jammy, sweet richness. The flavors show some real sweetness that carries all the way through the long finish. Loads of black cherries, blackberries and black currants are followed by toasty oak and jam, rounding up the favors. The texture of the wine is sweet and round, with soft tannins that carry the flavors all the way through the long finish. Expect this Pinot to provide even more pleasure and dimension as it blossoms over the next few years.

Wine data: pH 3.92  
Total acidity (T.A.) .516 gr/100 ml  
Residual sugar (R.S.) 0.2 gr/100 ml  
Alcohol 14.86%

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”