



## 2005 La Colina Vineyard Pinot Noir

Production: 143 cases  
Bottled: September 14, 2006  
Release Date: March 2007  
Retail Price: \$55.00

*Jacques Tardy, Winemaker*

### *The Vintage*

Harvest 2005 returned to “normal” following two hot and dry vintages. Bud break was two weeks earlier than usual due to unusually warm weather in March. A cold and rainy April delayed the growth some. Bloom started mid-June in the Willamette Valley with more cool and wet weather that limited the fruit set, making for an uneven set with small shotberries mixed with more normal size berries. The summer was dry and warm, with fewer days above 90 degrees than the two previous vintages. All the fruit was picked beautifully ripe and clean. The resulting low yields and beautiful fall weather came together to create intensely expressive fruit.

### *The Vineyard*

La Colina Vineyard has been an integral part of the Torii Mor cellar since 2002, with blending into the “Deux Verres” Reserve and Willamette Valley Pinot noir. Located in the Dundee Hills AVA, the clonal varieties selected for this vineyard designate are Dijon 114 (46%), Dijon 777 (25%), Dijon 115 (16%), and Wadensvil (16%).

### *The Cellar*

At Torii Mor, it is believed that the best possible wine is crafted by fermenting grapes with indigenous yeasts and malolactic bacteria, and keeping the blocks in designated lots until the final blending stage. This process aids in individual vineyard familiarity and allows expression of each vineyard’s block/clone characteristics. All of this allows us to optimize the final blend and produce a truly outstanding Pinot noir. Having aged for 10 months in 17% new French oak, the wine was bottled unfiltered.

### *The Wine*

The aroma displays red cherries, cranberries, milk chocolate and earth. After some aeration, the wine begins to display more floral notes. The flavors display a mix of red and black cherries and cranberries, followed by rich and sweet tannins. The texture is crisp with sweet, soft, round tannins, very characteristic of the Dundee Hills AVA. The 2005 La Colina is a cherry-fruity wine that is rich, ripe and sweet. With bottle age, greater complexity, creaminess and roundness will be achieved.

### *Wine Data*

pH 3.79  
Total acidity (T.A.) 0.56gr/100ml  
Residual sugar (R.S.) 0.2 gr/100ml  
Alcohol 13.5%

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