



## 2006 OREGON PINOT NOIR

Production: 7,300 cases  
Bottled: September 17<sup>th</sup> – 21<sup>st</sup>, 2007  
Retail Price: \$29.00

*Jacques Tardy, Winemaker*

### *The Vintage*

The 2006 growing season started a little later than normal by a week to 10 days. Bud break happened in the latter part of April. May and June turned out to be warm, with plenty of showers; and bloom was right on time, starting mid June in the Willamette Valley with some cool weather that did not limit the fruit set. The summer was dry and warm and the vines grew with a lot more vigor than in previous years. The vineyard crew had to work harder this year to control shade in the canopy by doing more row edging and leaf pulling. We also had to do a more severe green harvest due to the large quantity and size of the clusters. The second crop was also very large and had to be removed. All of our fruit was hand picked, beautifully ripe and clean.

### *The Vineyard*

The grapes that comprise Torii Mor's 2006 Oregon Pinot Noir come from Alloro, Anden, Apolloni, Battle Creek, Bella Vida, Chehalem Mountain, Hawks View, Hidden Rock, Hyland, La Colina, Olalla, Premiere Pacific Vineyards (Gran Moraine in Yamhill-Carlton AVA and Willakia in Eola-Amity Hills AVA), and VanJohn Vineyards.

### *The Cellar*

At Torii Mor it is believed that the best possible wine is crafted by fermenting grapes with indigenous yeasts and malolactic bacteria, keeping the blocks 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, allowing us to optimize the final blend and produce a truly outstanding Pinot Noir. The 2006 Oregon Pinot noir aged for 10 months in mostly French oak with a little Hungarian oak, 16.36% of which was new oak.

### *The Wine*

The aromas consist of boysenberry and dark cherries with hints of graham cracker and caramel oak. Earth layers lie behind the fruit and will come forward with age. The flavors show cocoa, prunes and barrel toast. The soft, silky mouth feel is enhanced by a variety of ripe, juicy flavors. The finish is wonderfully balanced and lingers with long notes of fruit. This wine shows the promise of great depth and development with cellaring.

### *Wine Data*

pH: 3.69  
Total Acidity: 0.62 gr/100 ml  
Alcohol: 13.8%  
Residual sugar: 0.03gr/ 100 ml

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