



2006 La Colina Vineyard Pinot Noir

Production: 291 cases
Bottled: December, 17th 2007
Release Date: March 2008
Retail Price: \$55.00

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

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: Pommard (36.37%), Wadensvil (27.27%), Dijon 114 (18.18%) and Dijon 777 (18.18%).

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. The wine was bottled after 13 months in 27.27% new French oak.

The Wine

The aroma displays dark cherries, milk chocolate and earthy, Dundee dust characters. After some aeration, the wine begins to display red cherries, cranberries and violet notes.

The flavors display a mix of red and black cherries, cranberries and milk chocolate, followed by rich and sweet tannins. The texture is crisp with sweet, soft, round tannins, very characteristic of the Dundee Hills AVA, a boost of spiciness from the alcohol rounds out the finish. The 2006 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 3.70
Total acidity (T.A.) 0.63gr/100ml
Residual sugar (R.S.) 0.2 gr/100ml
Alcohol 14.23%

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