



2006 “La Cuillère” Member’s Reserve Pinot Noir

Production: 171 cases

Bottled: December 17th, 2007

Release Date: May 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 Vineyards

The grapes that comprise Torii Mor’s 2006 “La Cuillère” bottling come from 4 vineyards: 36.36% from Battle Creek, 18.18% from Olalla, 9.1% from Olson and 36.36% from Temperance Hill. The harvest dates spread from October 1st to October 12th.

The Cellar

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 14 months in French oak: 45.45% new, 36.36% one year old and the rest neutral. The wine was fined with egg whites before bottling.

The Wine

The 2006 “La Cuillère” aroma has a mix of black cherries, earth, smoke, and a green herbal note with light toasty oak notes. The flavors show richness and power, with concentrated dark cherry, black berry, and dark chocolate oak notes all framed by rich acidity that make the flavors come alive. The texture is very rich with spicy-sweet tannins that fill the mouthfeel and bring forward the fruity character of the wine. The finish is long with dark cherries/blackberries, spiciness and that same dark chocolate note. Expect this Pinot to provide even more pleasure and dimension as it blossoms over the next few years.

Wine Data

pH 3.49

Total acidity (T.A.) .64 gr/100 ml

Residual sugar (R.S.) 0.3 gr/100 ml

Alcohol 14.35%

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