

2018 OLSON ESTATE VINEYARD PINOT NOIR

case Production: 226 (750ml), 3 (1.5Lt)

Bottled: July 15, 2020

Jacques Tardy, Winemaker

The Vintage

The 2018 growing season started with an average to late bud break late April, following a cold and wet winter with a few snow events. January to mid-February was warmer than average, end of February to mid-April turned colder than average delaying bud break. By early May the heat was turned on with low 80s, almost reaching the 90s by the end of the month. Bloom started earlier than average the first week of June with temperatures in the 70s and 80s.

The summer was hot and dry, eclipsing previous years out of the record books with 31 days over 90F most in the upper 90s without reaching the century mark, with a stretch of 10 days over 90F in July.

Summer fires in the Southern Washington and Southern Oregon/ Northern California filled the Northern Willamette Valley with smoke, for weeks at a time, increasing the possible chances of smoke taint in the wines.

The grape yields were on the high side again, forcing the growers to send the crews in the vineyards to drop fruit to a reasonable level.

Torii Mor's harvest started on September 17th and finished on October 18th.

The Vineyard

Olson Vineyard is Torii Mor's Estate vineyard, located in the Dundee Hills appellation, in Yamhill County, was planted in 1972 and 1983 with 1.5 acre added in 2005 - 2006. The volcanic Jory soil, South-Southeast slope, along with the 825 foot top elevation, produces beautifully balanced, elegant Pinot Noirs. The 9.5 acre vineyard is planted with a massale selection of Pinot noir originated from Eyrie, Erath and Coury vineyards, and later, clones of Pommard, Dijon 667 (some grafted on Chardonnay in 2000), 777 and 114, and also includes one acre of Pinot Gris and half an acre of Draper Chardonnay.

Olson Vineyard is LIVE certified.

The Cellar

Harvested September 30, at 24 to 25.6 Brix, the fruit was handpicked, sorted, destemmed, then fermented without cold soak, in wood tanks and small 1.5 ton bins for 19 to 23 days, with RB2, F15, and Brio yeasts, and punched down 3 times a day. The wine was aged for 22 months, the first 10 months in 33.33% new French oak, the balance neutral oak. The barrels were racked in May, after Malo-Lactic fermentation then again in August when the blend was put together before returning to neutral barrels until bottling. The wine was un-fined and un-filtered.

Torii Mor Winery is LIVE certified, and this bottling is "LIVE certified sustainable".

The Wine

The 2018 Olson Vineyard aroma is rich, sweet, elegant and complex, starting with of violets-roses floral notes, followed by a complex of fresh red-dark cherries-blueberries, and a delicate, sweet-aromatic tobacco-vanilla background.

The flavors are sweet, juicy concentrated, and very forward with a mix fresh red cherries and raspberries, followed by black cherries and light complexity.

The juicy acidity carries the fruity flavors into the long finish.

The texture is velvety soft, elegant, with great balance of soft and spicy tannins.

The finish is very long, juicy, elegant, with red and some dark fruits and light complexity.

This wine can be enjoyed now. Tasted July 31, 2020

Wine Data

pH 3.57

Total acidity (T.A.) 0.57gr/100ml

Residual sugar (R.S.) < 0.2gr/100ml

Alcohol 13.7%