

12018 Willamette Valley Pinot Noir, Black Label

Production: 3,435 cases
Bottled: February 18, 2021
Retail Price: \$

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 sometimes some 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 Vineyards

The grapes that comprise Torii Mor's Willamette Valley Pinot Noir come from 9 vineyards: Alloro, Bella Vida, Hoy, La Colina, La Dolce Vita, Nysa, Olson, Varga, Winkler.

The Cellar

Harvested from September 24 to October 4, the Willamette Valley Pinot noir grapes were hand at 23.2 to 25.8 Brix (most mid 24), sorted, fermented without whole clusters for 12 to 26 days, with 3 punch down a day, aged for 9 months in mostly French oak with some Hungarian oak; 13.7% new oak and the balance neutral.

Clonal mix: Pommard: 21.45%, Wadensvil: 2.32%, Dijon 115: 40.78%, Dijon 777: 10.11%, Dijon 667: 3.50%, Dijon 114: 10.41%, Dijon 111: 6.02%, the remaining 5.41% is made of field blends of mixed clones and 828.

The barrels were racked in May following Malo-Lactic fermentation and again in August when the blend was put together, then stored in tanks until bottling.

The Wine

The 2018 Torii Mor's Willamette Valley Pinot Noir, has rich aromas, sweet and complex, with ripe blueberries and blackberries, complex earth-oak notes and framed by perfumes of wild flowers and roses.

The flavors are forward, and rich, with good balance of acidity and sweetness, leading to rich and concentrated fresh blue-black fruits, from like blueberries and blackberries, enhanced by notes of cooking and oak spices and a touch of earth complexity.

The mouthfeel is rich, complex and elegant. The finish is rich, long, and sweet, with the complexity of fruit, juicy tannins and savory earth notes.

This 2018 Willamette Valley Pinot Noir is ready to be enjoyed now, cheers.

Tasted March 11, 2021

Wine Data

pH: 3.57
Total Acidity: 0.555 gr/100 ml
Alcohol: 13.85%
Residual sugar: 0.2gr/ 100 ml