

2019 Deux Verres, Reserve Pinot Noir

Willamette Valley, Oregon

Production: 411 cases

Bottled: February 19, 2021

Release Date:

Retail Price: \$38.00

Jacques Tardy, Winemaker

The Vintage

The 2019 growing season started with a cold and dry November to January, then a cold and wet-snowy February-March. April started cold and turned warmer the last week of the month, reaching the low 70's kicking off bud break about 10 days late. By early May the heat was turned on reaching the upper 80's by the 13th. Bloom started on time mid-June with temperatures reaching the mid 90's at the end of the month. July started cool 70's to low 80's until reaching 91 on the 21st. The summer was cool and dry, with only 9 days in the low to mid 90's for the entire growing season. Summer came to an abrupt end the last days of August, followed by a very cool and wet September in the low 60's.

Summer fires in Southern Oregon/ Northern California brought negligible smoke to the Northern Willamette Valley.

The grape yields were average to above average with no significant disease in most vineyards.

Torii Mor's harvest started on September 23rd and finished on October 9th.

The Vineyards

Seven vineyards are represented in the 2019 Deux Verres Pinot Noir:

Alloro 29.71% (Laurelwood district, Loess)

Hoy 1.96% (Laurelwood district, Loess)

La Colina 23.53% (Dundee Hills, volcanic)

La Dolce Vita 5.88% (Tualatin Hills)

Nysa 10.98% (Dundee Hills, volcanic)

Olson 22.06% (Dundee Hills, volcanic)

Varga 5.88% (Eola-Amity Hills, volcanic)

Clones: 30.18% Pommard, 18.57% Dijon 114, 28.42% Dijon 667, 3.92% Dijon 115, 0.98% Dijon 113, 12.05% Dijon 777, 5.88% 828.

The Cellar

Harvested between September 27 and October 5 at 21.8 to 23.4 Brix, the 2019 Deux Verres Pinot noir was hand sorted, fermented with RB2, F15 and Brio yeasts, in small fermenters with 2.41% whole clusters (Alloro) for 12 days (whole clusters) to 21 days without cold soak, 3 punch downs a day, pressed very gently, and racked to a variety of French oak barrels: 17.65% new and 35.29% one year old and the rest neutral. The barrels were racked in May then again in August when the blend was put together before returning to neutral barrels for a total of 15 months. Bottled unfinned and unfiltered.

The Wine

Torii Mor's 2019 Deux Verres has a rich-sweet, elegant and complex forward aroma, with concentrated dark cherries and dark berries, with floral notes of roses.

The flavors are sweet, intense and rich, with juicy acidity, concentrated fruit layers of dark cherries, dark berries, and light oak spices.

The mouthfeel is rich, intense and elegant, layered with sweet, rich tannins and spicy complexity.

The finish is long with concentrated red berries, complex and savory.

This elegant and graceful wine will benefit from cellaring and can be enjoyed today without decanting.

Tasted February 5th, 2021

Wine Data

pH 3.58

Total acidity (T.A.) 0.555gr/100ml

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

Alcohol 13.2%