

2019 Olson Vineyard Chardonnay

Production: 119 cases

Bottled: February 17, 2021

Release date:

Suggested Retail: \$

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 ended abruptly 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 Vineyard

Olson Vineyard is Torii Mor's estate vineyard, located in the Dundee Hills appellation. The Chardonnay (Draper clone) is grown in the East block of the vineyard, which was planted in 1972. The 800+ foot elevation, the age of the vines and the red Jory soil aid in producing amazingly complex fruit.

Olson Vineyard is LIVE certified.

The Cellar

Our Olson Chardonnay was harvested October 8 at 19.4 Brix, 3.17 pH and .923 gr/100ml TA. The grapes were pressed, the juice fermented in neutral French oak barrels with about 40% new French oak. Barrel fermentation adds texture and depth extending into the finish. The juice was inoculated with D47 yeast strain, selected to accentuate ripe fruit flavors and provide richness of mouth-feel. The wine aged on the lees for 15 months with full Malo-Lactic fermentation, and was racked and filtered before bottling.

Torii Mor Winery is LIVE certified. This wine is LIVE certified sustainable.

The Wine

The 2019 Olson Vineyard Chardonnay has a medium rich, sweet aroma; a blend of green apples, honeysuckle, and a hint of furniture wax.

The flavors have a savory-rich-bright entry, followed by a mix of green and ripe apples, white floral notes, with touch of oak spices.

The mouthfeel is bright, a medium rich middle and a long savory-mineral finish.

Ready to drink now, this Chardonnay will improve with cellaring for 3 to 5 years.

Tasted on February 26, 2021

Wine Data

pH 3.41

Total Acidity (T.A) 0.60 gr/100 ml

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

Alcohol 12.25%