

## 2019 Pinot Gris

Production: 530 cases  
Bottled: March 12, 2020  
Release Date:  
Retail Price: \$

*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 21<sup>st</sup>. 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 9<sup>th</sup>.

### *The Vineyards*

Olson Vineyard; in the Dundee Hills appellation, hand harvested October 1<sup>st</sup>.

21.6 Brix, 27.9% of the blend

Kraemer Vineyard; near Silverton, Willamette Valley appellation, most handpicked with some machine harvested October 8 and 9

22.5 Brix, 72.1% of the blend

### *The Cellar*

Our Pinot Gris was pressed then racked into stainless steel tanks and inoculated with D47 yeast strain, selected to accentuate ripe fruit flavors and provide richness of mouth-feel. Fermentation lasted 30 days. After aging on lees without Malo-Lactic fermentation the wine was cold stabilized, filtered and bottled.

### *The Wine*

Torii Mor's 2019 Pinot Gris displays a light golden color, a rich forward aroma of ripe bananas, green apples with notes of grassiness.

The flavors show a bright, refreshing acidity, with light sweetness and rich fruity notes of both green and ripe; bananas and apples finishing with grassy notes reminiscent of New Zealand Sauvignon Blanc.

The wine texture is juicy, semi-rich and mouth-filling. The finish is bright, with a mineral-savory long finish.

This Pinot Gris will be a great food pairing to seafood in general, and fat rich seafood, like salmon and steelhead in particular.

This Pinot Gris is ready to drink now.

Tasted March 24, 2020

### *Wine Data*

pH 3.27

Total acidity (T.A.) 0.645 gr/100 ml,

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

Alcohol 13.98%