

2019 Chardonnay

Production: 410 cases
Bottled: February 17, 2021
Suggested Retail: \$32

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 Vineyards

Hoy Vineyard is located in the Chehalem Mountains along Hwy 99W near Newberg. It is a 13 acres Vineyard planted in 1992 with Chardonnay, facing South West, at elevation of 470 feet on windblown silts (loess) and volcanic subsoil. Alloro Vineyard is located in the Laurel Ridge section of the Chehalem Mountains. It is a 20 acres Vineyard planted with Chardonnay in the early 2010, facing South West, at elevation around 700 feet on Laurelwood soils and Jory subsoil.

The Cellar

The Hoy Chardonnay, 33.58% of the blend, was harvested on September 27.
at 21.8 Brix, 3.38 pH and .705gr/100ml TA

The Alloro Chardonnay, 66.42% of the blend, was harvested September 23 at 20.4 Brix, 3.19 pH and .765gr/100ml Total Acidity.

The grapes were pressed and fermented in neutral puncheon (132gals) and barrels with 25.11% new French oak inserts. 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 mouthfeel. The wine aged on the lees for 16 months following Malo-Lactic fermentation (95%) and was racked and filtered after 16 months of barrel ageing before bottling.

The Wine

The 2019 Torii Mor Chardonnay has a bright golden color, with rich, sweet, layered aromas, of ripe apples, honeysuckle, with mixed notes of butterscotch-hazelnuts and light oak spices.

The flavors have a bright, sweet and rich entry, followed by ripe apples, and the same mix of hazelnuts, butterscotch and light oak spices.

The texture is rich with sweet structure and minerality that persist through the long finish, complementing the flavors.

The finish is very long, mineral, with sweetness, bright acids, ripe apples notes and complexity.

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

Tasted on February 26, 2021

Wine Data

pH 3.25
Total Acidity (T.A) 0.5925 gr/100 ml
Residual Sugar (R.S.) 0.2gr/100 ml
Alcohol 13.0%