

2020 Pinot Noir Rosé

Production: 325 cases

Bottled: February 17, 2021

Release Date:

Retail Price: \$

Jacques Tardy, Winemaker

The Vintage

The 2020 growing season started with an early to average budbreak before mid-April, following a mild and dry November-December, then a wet January early February with a single snow event (1/2 inch). Mid to end of February was warmer than average, by early April reaching the 70's. In early May the heat was turned on with low 80s, reaching the 90s by the end of the month. June resets the clock with 2 cold and showery weeks, when bloom started, leading to poor pollination resulting in a lot of small berries and very loose clusters, the second part of June was in the 80's. The first 2 weeks of July cooled down again before reaching the 80's and 90's. Summer was very dry with a handful of days in the 100's.

Summer forest fires raged in Southern Washington, Western and Southern Oregon, Northern California, including the Chehalem Mountains, results of a major wind storm on labor day that spread fires everywhere, including spot fires in the Dundee Hills, home of Torii Mor Winery. The Northern Willamette Valley filled with heavy smoke for weeks at a time.

The grape yields were on the low side, with disease free, healthy fruit.

Torii Mor's harvest started on September 10th and finished on October 16th.

The Vineyards

This Rose' bottling comes from Varga Vineyard in the Eola-Amity Hills between 300- and 400-foot elevation, the soils are basaltic, a mix of Jory, Bellpine and Ritner. A variety of clones were used for this blend: Wadensvil, Calera, 115, 777, 828.

The Cellar

Harvested on October 2 at 23 Brix; this Rosé was produced by whole cluster pressing without skin contact. The juice was inoculated with D47 yeasts and fermented in small tanks for 27 days. The wine did not go through Malo-Lactic fermentation and was racked and sterile filtered at bottling.

The Wine

The 2020 Torii Mor Rosé has a beautiful, brilliant light pink color, with a forward-sweet aroma, a mix of strawberries and fresh roses.

The flavors show a refreshing acidity with juicy strawberries and a touch of crème brulee.

The mouthfeel is bright and juicy, with texture and a long and bright and juicy finish.

This Rosé is ready to be enjoyed now.

Tasted February 26, 2021

Wine Data

pH 3.00

Total acidity (T.A.) 0.72 gr/100 ml,

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

Alcohol 13.4%