

2021 Pinot Gris

Production: 669 cases

Bottled: March 3, 2022

Release Date: March 19, 2022

Retail Price: \$24

Jon Tomaselli, Winemaker

The Vintage

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. After aging on lees without Malo-Lactic fermentation the wine was cold stabilized, filtered and bottled.

The Vineyards

Kraemer Vineyard; near Silverton, Willamette Valley appellation, handpicked and whole cluster pressed.

harvested September 15th at

22.9 Brix, 76.9% of the blend

Olson Vineyard; in the Dundee Hills appellation, hand harvested September 25th

23.1 Brix, 23.1% of the blend

The Wine

Torii Mor's 2021 Pinot Gris displays a light golden color, a rich forward aroma of fresh pears, ripe apples, yellow peaches with honeysuckle floral notes.

The flavors show a bright, refreshing acidity, followed by a light sweetness and fruity notes of ripe apples and pears and delicate aromatic spice notes.

The wine texture is juicy, rich and mouth-filling. The finish is bright, rich, with a long fruity-sweet finish.

This Pinot Gris is easy drinking and enjoyable with every sip letting you wanting more...

This Pinot Gris will be a great food pairing to seafood and spicy dishes.

This Pinot Gris is ready to drink now.

Tasted March 11, 2022

Wine Data

pH 3.16

Total acidity (T.A.) 0.75 gr/100 ml,

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

Alcohol 13.7%