

2022 Pinot Gris

Production: 1311 cases
Bottled: February 15, 2022
Release Date:
Retail Price: \$

Jon Tomaselli, Winemaker

The Vintage

The 2022 growing season started with an average bud break in early April, following a cold and wet winter with a few snow events. It was a typical cold Oregonian winter. In mid-April turned colder than average with an unreasonably late snow/frost event that damaged some of the buds which led to smaller yields. We had to wait for secondary buds to appear which pushed back the forecasted harvest dates to October. The cold wet spring also amped up the pressure of mildew in the vineyards. After getting off to less than ideal start the growing season flipped to the other extreme with record setting temperatures in July, August and September. Bloom occurred during the warm dry weather flowering went really well offsetting some of our previous concerns about the low yield. Expecting an October harvest date led to some worries about underripe fruit, rain, birds and disease pressure. Those worries all went away with perfect weather late in the summer into October.

The grape yields were on the low side with fruit displaying perfect balance of flavors, sugars and acid. Torii Mor's harvest started on October 7th and finished on October 26th.

The Vineyards

Kraemer Vineyard; near Silverton, Willamette Valley appellation, 100% handpicked October 13 and 22
20 Brix, 100% of the blend

The Cellar

Our Pinot Gris was pressed then racked into stainless steel tanks and inoculated with three distinct yeast strains, D47, X5 and Delta, selected to accentuate ripe fruit flavors and provide multiple complexities from this combination of strains. 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 2022 Pinot Gris displays a light golden color, a rich forward aroma of fresh citrus, tropical fruits with honeysuckle floral notes.

The flavors show a bright, refreshing acidity, followed by a light sweetness and rich fruity notes of ripe pears, passion fruit finishing with delicate aromatic spice notes of boxwood and ginger.

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

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

This Pinot Gris is ready to drink now.

Tasted March 6, 2023

Wine Data

pH 3.22

Total acidity (T.A.) 0.693 gr/100 ml,

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

Alcohol 13.3%