

2021 OLSON ESTATE VINEYARD PINOT NOIR

Case Production: 212

Bottled: February 16, 2023

Released date:

Retail Price: \$69

Jon Tomaselli, Winemaker

The Vintage

The 2021 growing season was hot and dry with wide swings in weather conditions. An abnormally cold period at the end of May and a relatively cool wet period around bloom resulted in lower yields. The heat in the summer included a 5-day stretch that averaged 103F highs and 92-day span with only .02 inches of rain. Through the dry vintage emerged fruit with very little disease pressure, full ripeness, deep concentration while retaining good acidity. All these factors culminated to produce wines that are exceptionally balanced exhibiting flavors of intense dark fruit, earthiness and minerality paired with floral and red fruit aromatics.

Torii Mor's harvest started on September 13th and finished on September 29th.

The Vineyard

Olson Vineyard is Torii Mor's Estate vineyard, located in the Dundee Hills appellation, in Yamhill County, was planted in 1972 and 1983 with 1.5 acre added in 2005 - 2006. The volcanic Jory soil, South-Southeast slope, along with the 825 foot top elevation, produces beautifully balanced, elegant Pinot Noirs. The 9.5 acre vineyard is planted with a massale selection of Pinot noir originated from Eyrie, Erath and Coury vineyards, and later, clones of Pommard, Dijon 667 (some grafted on Chardonnay in 2000), 777 and 114, and also includes one acre of Pinot Gris and half an acre of Draper Chardonnay.

Olson Vineyard is LIVE certified.

The Cellar

Harvested September 24, at 22.1 to 24.5 Brix, the fruit was handpicked, sorted, destemmed, then fermented without cold soak, in wood tanks and small 1.5 ton bins for 19 to 23 days, with RB2, BRG, and RC 212 yeasts, and punched down 3 times a day. The wine was aged for 17 months, the first 10 months in 33.33% new French oak, the balance neutral oak. The barrels were racked in August when the blend was put together before returning to neutral barrels until bottling.

Torii Mor Winery is LIVE certified, and this bottling is "LIVE certified sustainable".

The Wine

The 2021 Olson Vineyard aroma is forward, complex and sweet, with red cherries, floral notes of roses and violets, light earthy note, and a hint of cocoa.

The flavors are bright and sweet displaying a mixture of high tone red fruit and dark cherries, floral notes, caramel, and light oak toast followed by a peppery spiciness.

The texture is rich, round, and sweet, the entry is bright and instantly pleasing, the tannins round and sweet and integrated providing great structure and elegance.

The finish is very long, fruity, rich, spicy and prolongs the pleasure for a very long time, all with elegance and grace.

This wine doesn't need decanting and can be enjoyed now.

Tasted March 6, 2023

Wine Data

pH 3.64

Total acidity (T.A.) 0.57gr/100ml

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

Alcohol 13.2%