

Torii Mor

2015 Syrah Port

Tasting Notes

The Port has a very dark color; the aroma is layered with sweet, rich black currant (cassis), and intense blackberries, blueberries, and ripe plums. The flavors echo the aroma with sweetness, rich blackberries, ripe plums, sweet blueberries, a touch of tawny (nuts) followed by heat and sweetness from the alcohol. The texture is sweet with mouth filling richness, the wine starts rich and finishes rich. The tannins add to the rich mouthfeel and the alcohol ties all the flavors together at the end. Sweet and yummy, enjoy!

Vineyard Notes

Serenade Vineyard, planted in 2003 near Ashland, in the Rogue Valley of Southern Oregon, has Syrah Noir and Syrah 877 clones grown on VSP cordon. The vineyard is south facing, at about 2000 feet elevation, with 3 feet of clay soil over a bed of river rocks. The grapes were hand harvested on October 11th, from 24.3 to 25.5 Brix.

Production Notes

The grapes were de-stemmed and put into fermentation the following day, and stopped after 6 days, when the wine reached around 15 Brix, by adding 150 proof brandies produced from Torii Mor's Pinot Noir. The wine now around 20 % alcohol sat on the skins for another 12 days with many daily punch-down to extract additional flavors and let the alcohol integrate in the new wine. The fermenting bins were pressed on October 30th, and the wine put into neutral French oak. The wine was racked barrel to barrel many times, and never topped up to allow slow oxidation, and maturing of the wine. Torii Mor's Port wine never had any sulfur dioxide (preservative) added.

Wine Data

Varietal:	Syrah
Appellation:	Rogue Valley
pH:	3.91
Total Acidity:	0.585 gr/100 ml
Residual sugar (R.S.):	14%
Alcohol:	20.32%

