

Torii Mor

2018 Dundee Hills Select Pinot Noir

The Vintage

The 2018 growing season started with an average to late bud break late April, following a cold and wet winter with a few snow events. January to mid-February was warmer than average, end of February to mid-April turned colder than average delaying bud break. By early May the heat was turned on with low 80s, almost reaching the 90s by the end of the month. Bloom started earlier than average the first week of June with temperatures in the 70s and 80s. The summer was hot and dry, eclipsing previous years out of the record books with 31 days over 90F most in the upper 90s without reaching the century mark, with a stretch of 10 days over 90F in July.

Summer fires in the Southern Washington and Southern Oregon/ Northern California filed the Northern Willamette Valley with smoke, for weeks at a time, increasing the possible chances of smoke taint in the wines.

The grape yields were on the high side again, forcing the growers to send the crews in the vineyards to drop fruit to a reasonable level.

Torii Mor's harvest started on September 17th and finished on October 18th.

The Vineyards

Three vineyards are represented in this Dundee Hills appellation Pinot Noir: Bella Vida with Dijon 113, 114 & 667 (28.57%)

La Colina Dijon 114 & Pommard (33.33%)

Olson with Pommard, massalle selection & Dijon 114, 667, 777 (38.10%)

The Dundee Hills soils are volcanic, with very deep, iron rich, Jory type soils, which drain well and hold plenty of water for the growing season.

The Cellar

Harvested from September 26 to October 1, at 23.2 to 25.8 Brix; the fruit was handpicked, sorted, destemmed, then fermented without cold soak, in small 1.5 ton bins for 16 to 22 days, with RB2, F15, and Brio yeasts, and punched down 3 times a day. This Pinot noir aged in oak for 18 months; the first 10 months in 26.19% new French oak, the rest neutral. This blend Clones are: 113=9.52%, 114=35.69%, 667=21.40%, 777=2.56%, Pommard=21.31%, massalle selection=9.52%. The barrels were racked in May after Malo-Lactic fermentation, then again in August when the blend was put together before returning to neutral barrels until bottling.

The wine is un-fined and un-filtered.

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

The Wine

The 2018 Dundee Hills Select has a sweet rich and forward aroma, starting with dark cherries and blackberries, followed by dark rose and light-sweet lilac floral notes, and a touch of dark chocolate complexity.

The flavors are just as rich, deep, intense and sweet with good acidity, leading to juicy dark cherries and sweet fresh blackberries framed by light spicy-savory, earthy complexity.

The texture is rich, concentrated and full with rich sweet tannins that bring volume and structure to this elegant wine.

The finish is long and juicy, with ripe, black fruits, light spiciness, supported by the rich tannins.

This wine will benefit from bottle age, and can be enjoyed now without decanting. Tasted July 2020

Wine Data

Varietal:	Pinot Noir
Appellation:	Dundee Hills
Winemaker:	Jacques Tardy
pH:	3.53
Total Acidity:	0.5925 gr/100 ml
Residual sugar (R.S.):	0.2 gr/100 ml
Alcohol:	13.7%

