

Torii Mor

2018 Willamette Valley Pinot Blanc

The Vintage

Due to cold temperatures at the beginning of the year, bud break was a bit later than usual in late April. However, with warmer than normal spring weather, bloom began early during the first week of June, leading the Willamette Valley into the hottest summer on record. High grape yields allowed growers to drop fruit, assuring the best quality fruit for our harvest which lasted September 17 - October 18. It was a smoky summer due to multiple forest fires, but we were lucky to avoid any smoke taint.

The Vineyards

Winkler Vineyard, Yamhill Carlton AVA

The Cellar

Fermentation: 34 days in stainless steel tanks No malolactic fermentation.

The Wine

Bright and fresh floral aromas lead to flavors of citrus, green apples, and floral bouquets. Bright acidity and a juicy mouth-feel finish with notes of grapefruit and minerality. This Pinot blanc is a perfect companion to any seafood dish.

Wine Data

Varietal:	Pinot Blanc
Appellation:	Willamette Valley
pH:	3.18
Total Acidity:	0.65 gr/100 ml
Residual sugar (R.S.):	0.2gr/100 ml
Alcohol:	13.8%
Production:	365 cases
Harvest:	October 10 2018



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