

Torii Mor



2018 Pinot Gris

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

Olson Estate Vineyard (66% Dundee Hills AVA; Bella Vida Vineyard (34% Dundee Hills AVA).

The Cellar

Fermentation: 30 days in stainless steel tanks. Aged on lees without malolactic fermentation.

The Wine

Forward aromas of fresh pears and ripe apples lead to a bright and refreshing wine. Rich fruit notes of apple and pear on the palate finish with delicate spice notes. This is the perfect pairing with seafood.

Wine Data

Varietal:	Pinot Gris
Appellation:	Willamette Valley
pH:	3.19
Total Acidity:	0.64 gr/100 ml
Residual sugar (R.S.):	0.2gr/100 ml
Alcohol:	13.9%
Production:	265 cases
Harvest Date:	September 30 & October 17

