

Torii Mor

2019 Dundee Hills Select Pinot Noir

The Vintage

The 2019 growing season started with a cold and dry November to January, then a cold and wet-snowy February-March. April started cold and turned warmer the last week of the month, reaching the low 70's kicking off bud break about 10 days late. By early May the heat was turned on reaching the upper 80's by the 13th. Bloom started on time mid-June with temperatures reaching the mid 90's at the end of the month. July started cool 70's to low 80's until reaching 91 on the 21st. The summer was cool and dry, with only 9 days in the low to mid 90's for the entire growing season. Summer came to an abrupt end the last days of August, followed by a very cool and wet September in the low 60's.

Summer fires in Southern Oregon/ Northern California brought negligible smoke to the Northern Willamette Valley.

The grape yields were average to above average with no significant disease in most vineyards.

Torii Mor's harvest started on September 23rd and finished on October 9th.

The Cellar

Harvested from September 28 to October 2, at 21.6 to 23.4 Brix; the fruit was handpicked, sorted, destemmed, then fermented without cold soak, in small 15 ton bins for 15 to 18 days, with RB2 and F15 yeasts, and punched down 3 times a day. This Pinot noir aged in oak for 22 months; the first 10 months in 19.05% new French oak and 19.05% second fill, the rest neutral. This blend Clones are: 114 (38.10%), 667 (18.73%), Pommard (21.84%), massalle selection (18.26%), Wadensvill (1.97% and 777 (1.10%).

The barrels were racked in June 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.

The Vineyards

Three vineyards are represented in this Dundee Hills appellation Pinot Noir: La Colina Dijon 114 & Pommard (53.49%)

Olson with Pommard, massalle selection & Dijon 114, 667, 777 (42.86%) Nysa with Pommard (3.65%)

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 Wine

The 2019 Dundee Hills Select has a sweet rich and forward aroma, starting with blueberries, followed by floral notes of roses and violets, and a touch of dark chocolate and earth ("Dundee dust") complexity.

The flavors are sweet, rich, concentrated with good acidity, leading to juicy, ripe dark berries, a touch of black licorice and rich structure, framed by light cooking spices and oak-earth complexity.

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

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

This wine will benefit from bottle age and can be enjoyed now without decanting. Tasted March 17, 2021

Wine Data

Varietal:	Pinot Noir
Appellation:	Dundee Hills
Winemaker:	Jacques Tardy
pH:	3.61
Total Acidity:	0.54 gr/100 ml
Residual sugar (R.S.):	0.2 gr/100 ml
Alcohol:	13.6%

