

Torii Mor

2020 Dundee Hills Select Pinot Noir

The Vintage

The 2020 growing season started with an early to average budbreak before mid-April, following a mild and dry November-December, then a wet January early February with a single snow event (1/2 inch). Mid to end of February was warmer than average, by early April reaching the 70's. In early May the heat was turned on with low 80s, reaching the 90s by the end of the month. June resets the clock with 2 cold and showery weeks, when bloom started, leading to poor pollination resulting in a lot of small berries and very loose clusters, the second part of June was in the 80's. The first 2 weeks of July cooled down again before reaching the 80's and 90's. Summer was very dry with a handful of days in the 100's.

Summer forest fires raged in Southern Washington, Western and Southern Oregon, Northern California, including the Chehalem Mountains, results of a major windstorm on Labor Day that spread fires everywhere, including spot fires in the Dundee Hills, home of Torii Mor Winery. The Northern Willamette Valley filled with heavy smoke for weeks at a time.

The grape yields were on the low side, with disease free, healthy fruit. Torii Mor's harvest started on September 10th and finished on October 16th

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, massale 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 Wine

The 2020 Dundee Hills Select Pinot Noir is a Dundee Hills AVA classic - velvety soft texture with a rich blackberry and earthy "Dundee dust" complexity. Dark chocolate and cassis notes, Vibrant ruby color and aromas of ripe plum and raspberry.

This wine is ready to drink now.

Tasted April 2022

Wine Data

Varietal:	Pinot Noir
Appellation:	Dundee Hills
Winemaker:	Jacques Tardy, Jon Tomaselli
pH:	3.53
Total Acidity:	0.5925 gr/100 ml
Residual sugar (R.S.):	0.2 gr/100 ml
Alcohol:	13.7%
Production:	150 (750ml), 3 (1.5Lt)
Bottled:	May 2022



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