



2020 Willamette Valley Pinot Blanc

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 wind storm 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

Tukwilla Vineyard is on the lower slopes of the Dundee Hills AVA, between 300 and 350 feet elevation, the soil are basaltic, a mix of Jory, and alluvial Woodburn. Tukwilla Vineyard was planted in the 1990's.

The Cellar

Our 2020 Pinot Blanc was harvested on September 22, at 19.6 Brix, pressed then racked into a Stainless steel tank, inoculated with D47 yeast strain and fermented for 25 days. The wine didn't go through Malo-Lactic fermentation and was racked and sterile filtered at bottling

The Wine

Torii Mor 2020 Pinot Blanc offers a forward, bright, fresh floral and grapefruit aromas framed by an aromatic cedar note.

The flavors show bright acidity, minerality, a floral and citrus savory mix.

The wine texture is lean, bright, medium rich, with juicy acidity from beginning to end. The finish is long with lasting citrus (bitter grapefruit) notes and a drymineral sensation.

This Pinot Blanc will be a great companion to seafood dishes. Tasted February 15, 2021

Wine Data

Varietal:Pinot BlancAppellation:Willamette ValleyWinemaker:Jacques Tardy

pH: 3.11

Total Acidity: 0.67125 gr/100 ml Residual sugar (R.S.): 0.2gr/100 ml 12.2%

Alcohol: 12.2%
Production: 250 cases
Bottled: February 16, 2021
Released: March 1, 2021

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www.toriimorwinery.com





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