

Torii Mor

2021 Deux Verres, Reserve Pinot Noir Willamette Valley, Oregon

The Vintage

The 2021 growing season was hot and dry with wide swings in weather conditions. An abnormally cold period at the end of May and a relatively cool wet period around bloom resulted in lower yields. The heat in the summer included a 5-day stretch that averaged 103F highs and 92-day span with only .02 inches of rain. Through the dry vintage emerged fruit with very little disease pressure, full ripeness, deep concentration while retaining good acidity. All these factors culminated to produce wines that are exceptionally balanced exhibiting flavors of intense dark fruit, earthiness and minerality paired with floral and red fruit aromatics.

Torii Mor's harvest started on September 13th and finished on September 29th.

The Vineyards

Four vineyards are represented in the 2021 Deux Verres Pinot Noir:

Alloro 29.41% (Chehalem Mountains, volcanic)

La Colina 29.41% (Dundee Hills, volcanic)

Olson 23.52% (Dundee Hills, volcanic)

Varga 17.64% (Eola-Amity Hills, volcanic)

The Cellar

Harvested between September 13th and September 29th at 23.2 to 25.6 Brix (most in mid 24), the 2021 Deux Verres Pinot noir was hand sorted, fermented with RB2, BRG and RC 212 yeasts, in small fermenters with no whole clusters for 15 to 25 days without cold soak, 3 punch downs a day, pressed very gently, and racked to a variety of French oak barrels: 27% new oak and the rest neutral. The barrels were racked in August when the blend was put together before returning to neutral barrels for a total of 15 months..

The Wine

Torii Mor's 2021 Deux Verres has a rich-sweet, forward aroma of cedar and elderflower with deep, concentrated dark cherries and complexity from oak spices and earth notes.

The flavors are sweet, intense and rich, with juicy acidity, concentrated fruit layers of dark cherries, dark berries, oak spices and complex earth notes.

The mouthfeel is rich, round, intense and elegant, layered with sweet, rich tannins and complexity.

The finish is very long with fruity, complex earthy and spicy notes.

This elegant and graceful wine will benefit from cellaring and can be enjoyed today without decanting.

Tasted May 5, 2023

Wine Data

Varietal:	Pinot Noir
Appellation:	Willamette Valley
Winemaker:	Jon Tomaselli
pH:	3.55
Total Acidity:	0.5625 gr/100 ml
Residual sugar (R.S.):	0.2 gr/100 ml
Alcohol:	13.3%
Production:	350 cases
Bottled:	January 30, 2023



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