

Torii Mor

2021 Dundee Hills Select Pinot Noir

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

Three vineyards are represented in this Dundee Hills appellation Pinot Noir: La Colina Dijon 114 & Pommard (54%)

Olson with Pommard, massale selection & Dijon 114, 667, 777 (32.5%)

Nysa with Pommard (13.5%)

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 Cellar

Harvested from September 17th to 24th, at 22.3 to 24.5 Brix; the fruit was handpicked, sorted, destemmed, then fermented without cold soak, in small 1.5 ton bins for 15 to 18 days, with RB2 and BRG and RC212 yeasts, and punched down 3 times a day. This Pinot noir aged in oak for 17 months; the first 10 months in 18% new French oak and 12% second fill, the rest neutral.

The barrels were racked in August when the blend was put together before returning to neutral barrels until bottling.

The Wine

The 2021 Dundee Hills Select has a sweet rich and forward aroma, starting with high toned red fruits, followed by floral notes of roses and violets, and a touch of dark chocolate and earth paired with that classic Dundee dusty complexity. The flavors are sweet, rich, concentrated with good acidity, leading to juicy, ripe raspberries and cherries, a touch of black licorice and rich structure, framed by light baking 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, red and black fruits, light spiciness, rich tannins and complexity.

This wine will benefit from bottle age and can be enjoyed now without decanting. Tasted March 6, 2023

Wine Data

Varietal:	Pinot Noir
Appellation:	Dundee Hills
Winemaker:	Jon Tomaselli
pH:	3.39
Total Acidity:	0.51 gr/100 ml
Residual sugar (R.S.):	0.2 gr/100 ml
Alcohol:	13.1%
Production:	205 cases
Bottled:	February 16, 2023

