

Torii Mor

2021 Willamette Valley Chardonnay

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

Alloro Vineyard is located in the Laurel Ridge section of the Chehalem Mountains. It is a 20 acres Vineyard planted with Chardonnay in the early 2010, facing Southwest, at elevation around 700 feet on Laurelwood soils and Jory subsoil.

Olson Vineyard is Torii Mor's Estate vineyard, located in the Dundee Hills, is a 9.5 acre vineyard planted (own rooted) in 1972 with Pinot Noir, Pinot Gris and Draper clone Chardonnay, facing South-East at around 800 foot elevation on volcanic Jory soil.

The Cellar

The Olson Chardonnay, 28% of the blend, was harvested October 2 at 21.8 Brix, 3.28 pH and .795gr/100ml TA.

The Alloro Chardonnay, 72% of the blend, was harvested September 25 at 23.4 Brix, 3.23 pH and .653gr/100ml Total Acidity.

The grapes were pressed and fermented in neutral puncheon (132gals) and barrels with 25.11% new French oak Barrels. Barrel fermentation adds texture and depth extending into the finish. The juice was inoculated with D47 and BRG yeast strains, selected to accentuate ripe fruit flavors and provide richness of mouthfeel. The wine aged on the lees for 16 months following Malo-Lactic fermentation and was racked and filtered after 16 months of barrel ageing before bottling.

The Wine

The 2021 Torii Mor Chardonnay has a light golden color.

It has rich aromas of honey, baking spices, white flowers, and light oak impact. This Chardonnay has flavors of honey crisp apples, brown sugar with a tropical fruit finish.

It has a bright acidity, a nice entry and a long finish.

This Chardonnay is ready to drink now

Tasted on August 25, 2023

Wine Data

Varietal:	Chardonnay
Appellation:	Willamette Valley
Winemaker:	Jon Tomaselli
pH:	3.25
Total Acidity:	0.67 gr/100 ml
Alcohol:	13.67%
Production:	323 cases
Bottled:	July 20, 2023

