

Torii Mor

2022 Willamette Valley Pinot Blanc

The Vintage

The 2022 growing season started with an average bud break in early April, following a cold and wet winter with a few snow events. It was a typical cold Oregonian winter. In mid-April turned colder than average with an unreasonably late snow/frost event that damaged some of the buds which led to smaller yields. We had to wait for secondary buds to appear which pushed back the forecasted harvest dates to October. The cold wet spring also amped up the pressure of mildew in the vineyards. After getting off to less than ideal start the growing season flipped to the other extreme with record setting temperatures in July, August and September. Bloom occurred during the warm dry weather flowering went well offsetting some of our previous concerns about the low yield. Expecting an October harvest date led to some worries about underripe fruit, rain, birds and disease pressure. Those worries all went away with perfect weather late in the summer into October.

The grape yields were on the low side with fruit displaying perfect balance of flavors, sugars and acid.

Torii Mor's harvest started on October 7th and finished on October 26th.

The Vineyards

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

The Cellar

Our 2022 Pinot Blanc was the first pick of the vintage, harvested on October 7th, at 20.4 Brix, pressed then racked into a Stainless-steel tank, inoculated with D47 yeast strain and fermented for 56 days. The wine didn't go through Malo-Lactic fermentation and was racked and sterile filtered at bottling.

The Wine

Torii Mor 2022 Pinot Blanc offers a forward, bright, fresh floral of elderflower and orange blossoms followed by lemon aromas framed by an aromatic cedar note. The flavors show bright acidity, minerality, white peach, pears complimented with a floral and citrus savory mix.

The wine texture is bright, rich, with juicy acidity from beginning to end. The finish is long with lasting citrus (lemon and grapefruit) notes and a dry-mineral sensation.

This Pinot Blanc will be a great companion to seafood dishes.

Tasted April 4, 2023

Wine Data

Varietal:	Pinot Blanc
Appellation:	Willamette Valley
Winemaker:	Jon Tomaselli
pH:	3.27
Total Acidity:	0.58 gr/100 ml
Residual sugar (R.S.):	0.1gr/100 ml
Alcohol:	12.4%
Production:	347 cases
Bottled:	February 15, 2023



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