

Torii Mor

2023 Willamette Valley Pinot Gris

The Vintage

Oregon's 2023 growing season was marked by a cool start, subsequent warm temperatures a very dry summer with a small rain event in September. Early spring in Willamette Valley was wet and cool. That led to bud break being delayed 10+ days. May had some very warm periods in the high 80s to mid-90s. As a result, while bud break was late, bloom was advanced. This made for one of the shortest periods ever from bud break to bloom across most growing regions in Oregon. Throughout July, temperatures were consistently warm but not overly hot. That heat wave would arrive August 13th through the 16th which helped account for the hottest and driest August on record that propelled the growing season forward. The warm temperatures led to an early harvest starting September 18th and ending on October 2nd.

The Vineyards

Kraemer Vineyard; near Silverton, Willamette Valley appellation, 100% handpicked September 27 and 29. 22 to 22.6 Brix, 100% of the blend.

The Cellar

Our Pinot Gris was pressed then racked into stainless steel tanks and inoculated with three distinct yeast strains, D47, X16 and Delta, selected to accentuate ripe fruit flavors and provide multiple complexities from this combination of strains. Fermentation lasted 30 days. After aging on lees without Malo-Lactic fermentation the wine was cold stabilized, filtered and bottled.

The Wine

Torii Mor's 2023 Pinot Gris displays a light golden color, a rich forward aroma of fresh grapefruit, tropical fruits with white flower floral notes.

The flavors show a bright, refreshing acidity, followed by a light sweetness and rich fruity notes of ripe pears, stone fruits finishing with delicate aromatic of honey and ginger.

The wine texture is juicy, rich and mouth-filling. The finish is bright, rich, with a long fruity-sweet finish.

This Pinot Gris will be a great food pairing to seafood, spicy Thai food and pasta dishes.

This Pinot Gris is ready to drink now.

Tasted February 29, 2024

Wine Data

Varietal:	Pinot Gris
Appellation:	Willamette Valley
Winemaker:	Jon Tomaselli
pH:	3.62
Total Acidity:	0.765 gr/100 ml
Residual sugar (R.S.):	0.2gr/100 ml
Alcohol:	13.3%
Production:	1,184 cases
Bottled:	February 6, 2024
Released:	March 15, 2024

