

Torii Mor

2022 Dundee Hills Select Pinot Noir

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

Two vineyards are represented in this Dundee Hills appellation Pinot Noir:

La Colina Dijon 114 & Pommard (55%)

Olson with Pommard, Massalle selection & Dijon 114, 667, 777 (45%)

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 October 17th and 18th, at 23.8 to 25 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, Barolo 97 and 3001 yeasts and punched down 3 times a day. This Pinot noir aged in oak for 17 months; the first 10 months in 26% new French oak with 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 2022 Dundee Hills Select has a sweet rich and forward aroma, starting with high toned red fruits including raspberries and red currants followed by floral notes of roses, violets, hibiscus 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, dry herbs, leather 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 September 6th 2024

Wine Data

pH:	3.62
Total acidity (T.A.):	0.65gr/100ml
Residual sugar (R.S.):	0.2gr/100ml
Alcohol:	13.5%
Winemaker:	Jon Tomaselli

