

2023 PINOT BLANC

Production: 396 cases

Bottled: February 6, 2024

Release: September 7, 2024

Retail Price: \$26.00

Jon Tomaselli, Winemaker

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

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 2023 Pinot Blanc was the first pick of the vintage, harvested on September 20, 2023 at 20.6 Brix, pressed then racked into a Stainless-steel tank, inoculated with D47 yeast strain and fermented for 40 days. The wine didn't go through Malo-Lactic fermentation and was racked and sterile filtered at bottling.

The Wine

Torii Mor 2023 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 September 5, 2024

Wine Data

pH 3.37

Total acidity (T.A.) 0.62 gr/100 ml,

Residual sugar (R.S.) 0.1 gr/100 ml

Alcohol 13%