



2006 Chardonnay

Production: 471 cases
Bottled: September, 17 2007
Release Date: March 2008
Suggested Retail: \$18.00

The Vintage:

The 2006 growing season started a little later than normal by a week to 10 days. Bud break happened in the latter part of April. May and June turned out to be warm, with plenty of showers; and bloom was right on time, starting mid June in the Willamette Valley with some cool weather that did not limit the fruit set. The summer was dry and warm and the vines grew with a lot more vigor than in previous years. The vineyard crew had to work harder this year to control shade in the canopy by doing more row hedging and leaf pulling. We also had to do a more severe green harvest due to the large quantity and size of the clusters. The second crop was also very large and had to be removed. All of our fruit was hand picked, beautifully ripe and clean.

The Vineyards:

Anden Vineyard is located in the Eola-Amity Hills AVA, just northwest of Salem, Oregon. Planted in 2002 to Chardonnay Dijon clone, it comprises 87.25% of the blend. Rebeca's Vineyard is in the Umpqua Valley AVA, comprising 8.25% of the blend. 4.5 % of this blend is Pinot blanc from Griffin Creek Vineyard in the Rogue Valley AVA.

The Cellar:

This Chardonnay was whole-cluster pressed into barrels: 22% new French oak, 16 % one year old, 17 % two year old, and the rest neutral French oak and stainless steel barrels. The barrel fermentation adds texture and depth extending into the finish. The juice was inoculated with five yeast strains. The yeasts were selected to accentuate ripe fruit flavors and their ability to provide richness of mouthfeel. After aging on lees for ten months, including the first 3 months with batonnage (stirring), the wine was racked and filtered before bottling.

The Wine

The 2006 Torii Mor Chardonnay aroma is a blend of floral notes, light grilled nuts and apples notes, followed by a buttery character from the Malo-lactic fermentation. The flavors show a crisp acidity with ripe apples, rich nutty-buttery notes as well as toasty oak notes, and finishes with a nice spiciness. The mouthfeel is rich, full and long, finishing with noticeable creaminess and spiciness from the alcohol. The texture is delicate, yet rich, sweet, round and inviting with a crisp mid-palate. It is ready for drinking now or cellar for 4 to 5 years.

Wine data

pH 3.37
Total acidity (T.A.) 0.57 gr/100 ml
Residual sugar (R.S.) 0.14 gr/100 ml
Alcohol 14.4%