



2007 Pinot Blanc

Production: 533cases
Bottled: May 15th, 2008
Release Date: September 2008
Retail Price: \$20.00

The Vintage:

The 2007 growing season began with bud break the first week of April which turned out being much wetter and cooler than normal. With May and June being dryer and warmer than average, 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 with a few very wet days with 1.5 inches of rain from July 17th to the 21st. Another half inch fell on August 19th, and the month finished warmer than average with veraison starting around the 24th. September ended up cooler with some very wet days- with 2.5 inches in two days on September 28th and 30th; the rain continued through October with an inch on the 2nd and 3rd with more to come... All of our fruit was hand picked, as ripe as could be under the circumstances. The clusters were large with large berries swollen by the recent rainstorms.

The Vineyard:

Griffin Creek Vineyard, Rogue Valley: harvested on October 10th at 23 Brix.

The Cellar:

Torii Mor's Pinot Blanc was whole-cluster pressed into two one-year-old 132 gallon oak puncheons and a stainless steel tank. The stainless steel fermented portion (79.5%) retains the purity of fruit, while the barrel fermented (20.5%) portion adds texture and depth. The juice was inoculated with three yeast strains, selected to accentuate ripe fruit flavors and provide richness of mouth-feel. After aging on lees for five months with batonnage (stirring), the wine was racked and bottled in May 2008.

The Wine

Torii Mor's 2007 Pinot Blanc offers a floral aroma with citrus notes, peaches and tropical fruits followed by notes of spices, including cloves and black pepper. The flavors show a crisp mineral acidity, lively green apples, a touch of peach, and a very long finish filled with spices. The wine texture is crisp from the acidity and still rich from the fruits and spices. The finish is very long with lasting spiciness and fruitiness. This Pinot Blanc's acidity makes it a perfect companion to shellfish.

Wine data

pH 3.11
Total acidity (T.A.) 0.59gr/100 ml,
Residual sugar (R.S.) 0.18gr/100 ml
Alcohol 13.9%