



Wine Data

pH 3.45

Total acidity (T.A.) 0.60 gr/100 ml

Residual sugar (R.S.) 0.20 gr/100 ml

Alcohol 13.1 %

2009 Chardonnay

Production: 385 cases

Release Date: July 1, 2011

The Vintage

The 2009 growing season started with bud break around the second week of April. Spring turned out to be colder and much drier than average, but starting in early June the temperature rose above normal, resulting in a very warm summer overall. The fruit set was larger than average, with 30-40 % more clusters. We experienced some very warm days at the end of August through September that dehydrated the berries- this caused tight clusters, which in turn prevented berries from bursting and the possible development of botrytis. All of our fruit was hand-picked and sorted between September 21st and October 18th.

The Vineyards

Johan Vineyard, 79.3%. This vineyard is located in the foothills of the Coast Range in the Van Duzer corridor & is planted to clones 75, 95, and 96. Harvested October 17.

Olson Vineyard, 20.7%. This is our "Estate" vineyard located in the Dundee Hills AVA- it was planted in 1972, some of the oldest vines in Oregon. Fruit was harvested on October 12.

The Cellar

The Chardonnay was whole-cluster pressed into barrels: 14.2 % one year old, 28.4 % two year old, the rest neutral French oak. Barrel fermentation adds texture and depth to this wine that extends into the finish. The juice was inoculated with four yeast strains- they were selected to accentuate ripe fruit flavors and their ability to provide richness of mouth feel. After full malolactic fermentation and aging on lees for 13 months, the wine was racked and filtered before bottling.

The Wine

The 2009 Torii Mor Chardonnay aroma is delicate, with notes of green apples, green olives and mineral. The flavors show fresh green apples, green olives and citrus followed by hazelnut and a touch of vanilla. The mouth-feel is balanced, with light richness, minerality and nice firm acids. The texture is soft and delicate and finishes long, revealing the same fruity and nutty notes. You can enjoy this Chardonnay now or cellar for 3 to 5 years.