



## 2009 Willamette Valley Pinot Noir

Production: 5395 cases

Release Date: June 1, 2011

Retail Price: \$24.00

### 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.

### The Vineyard

The grapes that comprise Torii Mor's 2009 Oregon Pinot Noir come from 11 vineyards: Alloro, Bella Vida, Hawks View, Hoodview, Hirshy, La Colina, Nysa, Olalla, Olson, VanJohn, Varga.

### The Cellar

At Torii Mor it is believed that the best possible wine is crafted by fermenting grapes with indigenous yeasts and malolactic bacteria, keeping each block separate until the final blending stage. This process enables us to optimally express each vineyard's characteristics and allows us to assemble the final blend into a truly outstanding Pinot Noir. Harvested between September 21st and October 11th, the 2009 Oregon Pinot Noir was hand sorted & fermented with 15-20% whole clusters for 14 to 18 days. This wine was also punched down 3 times a day and aged for 10 months in mostly French (and a touch of Hungarian) oak; 6% new, 24% 2 year old, and the balance neutral oak.

Clonal mix: Pommard, 35%; 114, 16%; 777, 15%; 115, 14%; Wadensvil, 12%; the remainder consisted of 667, 828, 113 and Coury clones.

### The Wine

The 2009 Oregon Pinot Noir has aromas of earth, fresh black cherries & berries, violets and faint notes of sassafras & mushroom. The flavors are rich and forward- a mix of fruit and earth tones, starting with juicy berries and dark cherries, followed by fresh-turned earth and a nice spice component. The mouth feel is medium-sweet and full, the texture generous and silky. Rich and sweet tannins/spices from the grape stems provide sturdy structure from beginning to end. The crisp acidity carries the rich flavors to a long, earthy aftertaste with black cherries, mint, purple flowers and black pepper spices. This wine can be enjoyed now with or without decanting, and will benefit from more bottle age. Tasted May 26, 2011.

### Wine Data

pH: 3.61

Total Acidity: 0.585 gr/100 ml

Alcohol: 13.75%

Residual sugar: 0.2gr/ 100 ml