



2005 Hawks View Pinot Noir

Production: 265 cases

Bottled: September 14th, 2006

Retail Price: \$60.00

Jacques Tardy, Winemaker

The Vintage

The 2005 harvest returned to “normal” following two hot and dry vintages. The year started with a warm spell in March that started the bud break by the end of the month, two weeks earlier than average. Then April turned cold and rainy delaying the growth back. Bloom started mid June in the Willamette Valley with more cool and wet weather that limited the fruit set. The rainfall during bloom made for an uneven set with small shot-berries mixed with more normal size berries. The summer was dry and warm with less days above 90 degrees than the average. All of our fruit was picked beautifully ripe and clean. The beautiful fall weather came together to create intensely expressive fruit.

The Vineyard

This 2005 vintage is Torii Mor’s fourth bottling of Hawks View Vineyard as a Single Vineyard Designate. Torii Mor receives fruit from several blocks including self-rooted Pommard, Hanzel selection and Wadensvil Pinot noir vines planted in 1991 with 7.5 x 5 spacing, and Dijon 777, 667, and 114 on Riparia gloire rootstock planted in 1998 with 7 x 4 spacing. The soil is Laurelwood series. Hawks View Vineyard faces south/southeast and lies at an average elevation of 350 feet. This wine is comprised of 33.33% Dijon 667, 33.33% Hanzel, 16.67% Pommard, and 16.67% Dijon 114 clones.

The Cellar

The grapes were picked from October 6th to October 12th at 2.49 tons per acre and were fermented by indigenous yeast in small fermentors. They were punched down three times daily, pressed very gently, and racked to a variety of new (33.3%) and used French oak barrels (8.33% 1 year and 25% 2 years old). The wine was racked out of barrels at the end of August before bottling mid September.

The Wine

The 2005 Hawks View Vineyard Pinot Noir has a rich aroma, a mix of mild leather, dark cherries with a note of caramel. As the wine is exposed to more air, more red cherry fruit and earthy notes appear. The flavors are of red and dark cherries followed by cranberries and red currant notes. The wine has great acid presence, showcasing the great fruit. The mouth-feel is rich and full with just a hint of edgy tannins. The aftertaste is rich and sweet with layers of red fruits, earth notes, oak notes and light pepper spiciness. The wine has a good, medium sweet texture, with soft tannins that still show a little edge in the after taste.

Wine Data

pH 3.76

Total acidity (T.A.) 0.59 gr/100 ml

Residual sugar (R.S.) 0.2 gr/100 ml

Alcohol 12.88%

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”