



2005 “La Cuillère” Member’s Reserve Pinot Noir

Production: 162 cases
Bottled: September 14th, 2006
Release Date: May 2007
Retail Price: \$55.00

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 Vineyards

The grapes that comprise Torii Mor’s 2005 “La Cuillère” bottling come from 7 vineyards: 12.5% from Anden, 25% from Battle Creek, 6.25% from Bella Vida, 12.5% from Hawks View, 12.5% from Olalla, 18.75% from Shea and 12.5% from Temperance Hill. The harvest dates spread from September 5th for Shea at 24 Brix to September 18th for Temperance Hill at 23.1 Brix.

The Cellar

At Torii Mor it is believed that the best possible wine is crafted by fermenting grapes block by block in designated lots until the final blending stage. This process enables us to not only know each vineyard individually, but also to express each vineyard’s characteristics. This process allows us to optimize the final blending of wine as we combine only the lots we feel will produce a truly outstanding Pinot noir. The wine aged for 10 months in French oak: 30.56% new, 12.5% 1- year old and the rest neutral.

The Wine

The 2005 “La Cuillère” aroma has a mix of black cherries, earth, cranberries with cedar-oak notes; the wine is sweet and inviting like a perfume. The flavors show richness and power, with lots of concentrated dark cherry and dark chocolate all framed by rich acidity that makes the flavors come alive. The texture is very rich with dusty tannins that fill the mouth feel and bring forward the fruity character of the wine. The finish is long with red and dark cherries and that same dark chocolate note. Expect this Pinot to provide even more pleasure and dimension as it blossoms over the next few years.

Wine Data

pH 3.6
Total acidity (T.A.) .59r/100 ml
Residual sugar (R.S.) 0.2 gr/100 ml
Alcohol 13.0%

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