



2005 TEMPERANCE HILL VINEYARD PINOT NOIR

Production: 250 cases

Bottled: September 13th, 2006

Retail Price: \$60.00

Jacques Tardy, winemaker

The Vintage

Harvest 2005 returned to “normal” following two hot and dry vintages. Bud break was two weeks earlier than usual due to unusually warm weather in March. A cold and rainy April delayed the growth some. Bloom started mid-June in the Willamette Valley with more cool and wet weather that limited the fruit set, making for an uneven set with small shot berries mixed with more normal size berries. The summer was dry and warm, with fewer days above 90 degrees than the two previous vintages. All the fruit was picked beautifully ripe and clean. The resulting low yields and beautiful fall weather came together to create intensely expressive fruit.

The Vineyard

Temperance Hill Vineyard is located in northern Polk County; and was initially planted in the late 1970's. Torii Mor's portion of the vineyard is a steeply sloping west-facing field planted to the Pommard clone and south facing Dijon 777 clone of Pinot noir. The average elevation of the blocks are between 700 and 800 feet, with volcanic Nekia-Ritner soils being dominant.

The Cellar

The Temperance Hill Vineyard Pinot Noir, harvested on October 18th at 2.5 tons per acre, was fermented by indigenous yeast in small fermenters. It was punched down three times daily, pressed very gently, and racked to a variety of new (33.33%), one year old (16.67%), and used French oak barrels (50% neutral). The wine was racked out of barrels at the end of August before bottling mid September. It is made of 83.33 % Pommard and 16.67% Dijon 777.

The Wine

This wine has a rich, juicy aroma of strawberry jam, dark cherry pie filling, oak spices, and a slight vegetal quality that is distinctly Temperance Hill Vineyard. The flavors show rich earthiness and sweet dark cherries layered with cigar box-oak spices. The mouth feel is thick and rich. The texture shows rich sweet tannins that turn a little chewy towards the aftertaste, this wine will benefit from cellaring.

Wine data

pH: 3.62

Total acidity (T.A.): 0.6 gr/100 ml

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

Alcohol: 12.7%

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