



2005 Willamette Valley Pinot Noir

Production: 4657 cases

Bottled: September 11th to 13th, 2006

Release Date: October, 2006

Retail Price: \$29.00

The grapes that comprise Torii Mor's 2005 Oregon Pinot Noir come from 13 vineyards: Alloro, Apolloni, Battle Creek, Chehalem Mountain, Hawks View, Hyland, La Colina, Melrose, Montazi, Olalla, Temperance Hill, Vanjohn, and Winkler vineyards and a few gallons from Anden, Bella Vida and Olson vineyards.

The 2005 harvest returned to "normal" following 2 hot and dry vintages. The year started with a warm spell in March that started the bud break by the end of the month, 2 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 un-even 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 birds took their share of the bounty, reducing the harvested tonnage even more.. The low resulting yields and beautiful fall weather came together to create intensely expressive fruit.

At Torii Mor it is believed that the best possible wine is crafted by fermenting grapes with indigenous yeasts and Malo-Lactic bacteria, keeping the blocks 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, allowing us to optimize the final blend and produce a truly outstanding Pinot Noir. The 2005 Oregon Pinot noir aged for 10 months in 95.71% French and 4.29% Hungarian oak, 10.71% new, 6.43% one year old and 6.82% two years old.

The 2005 Pinot Noir fruity aroma starts with raspberries and red cherries, and soon displays more dark cherries, boysenberries, mixed with violet and milk chocolate notes.

The flavors display a sweet mix of red, dark cherry and boysenberry. The wine is rich, and round with crisp acidity that leads to a long finish displaying the same dark cherries and boysenberries with milk chocolate notes followed by vanilla and oak toast.

The texture is crisp and sweet at first, then the wine shows a richer tannic structure and a spicy-peppery finish. The wine will improve with bottle age, showing more roundness and creaminess.

Wine data: pH 3.71

Total acidity (T.A.) 0.548gr/100 ml

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

Alcohol 13.1%

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