



2006 Gewürztraminer

Production: 150 cases
Bottled: March 14th, 2007
Release Date: March 2008
Suggested Retail Price: \$25 / 375 ml

Jacques Tardy, Winemaker

The Vintage

The 2006 growing season started a little later than normal by a week to 10 days. Bud break happened in the later part of April. May and June turned out to be warm, with plenty of showers, and bloom was right on time and started mid June in the Willamette Valley with some cool weather that did not limit the fruit set. The summer was dry and warm and the vines grew with a lot more vigor than in previous years. The vineyard crew had to work harder this year to control shade in the canopy by doing more row edging and leaf pulling. We also had to do a more severe green harvest due to the large quantity and size of the clusters. The second crop was also very large and had to be removed. All of our fruit was hand picked, beautifully ripe and clean.

The Cellar

The grapes for this Gewurztraminer came from Foris vineyard in the Rogue Valley. Harvested on October 13th, whole-cluster pressed and tank fermented with a commercial yeast from the Cote du Rhone. The GRE yeast helps retain fresh fruit and a rich mouth feel. Before fermentation a portion of the juice was frozen in a cold room to concentrate the sugar and flavors.

The Wine

Torii Mor's 2006 Gewurztraminer aroma begins with spicy ginger-lychee notes, white flowers, and apricot-peach, finishing with a touch of black licorice. The flavors start with nice sweetness, followed by floral notes of roses, fruity notes of apricots, orange peels, lychee, and ginger spices. The mouth feel is rich, sweet, and well balanced. The finish is long and lingering with a mix of floral and fruity notes.

Because of the 7% residual sugar the wine can be enjoyed with spicy dishes, blue cheeses and fruit pies... enjoy a sip of dessert!

Wine Data

Harvest Brix: from 23 to 25.5 after freezing.
pH: 3.33
Total acidity (T.A.): 0.5625gr/100 ml,
Residual sugar (R.S.): 7.0 gr/100 ml
Alcohol: 13.75%

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