



2006 Olalla Vineyard Pinot Noir

Production: 214 cases
Bottled: December 18, 2007
Release Date: September 2008
Retail Price: \$60.00

The Vineyard

Olalla Vineyard is located in the valley of the same name in the Umpqua Valley of Southern Oregon, near the town of Winston. It is owned and farmed by Bob Reid. The 4.5 acres were planted in 1975, and Bob purchased the vineyard in 1994. Originally it was planted with Chardonnay and the Pommard clone of Pinot Noir, the Chardonnay has since been grafted over to the Dijon 115 clone of Pinot Noir.

Trellised in the Scott Henry system which allows for more linear foot of canopy to counterbalance the higher vigor of the site, the vineyard is entirely managed by Bob. Only the best clusters are allowed to make it to harvest, making the yield closer to 2 tons per acre, which is an average in the Willamette Valley, but much lower than the local average.

The Cellar

The grapes were picked on October 1st and 2nd at 1.82 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 (55.6%) and used French oak barrels; 11.1% 1 year old, 11.1% 2 year old, the rest neutral. The barrels were racked in April then again in August when the blend was put together before returning to barrels for another 3 months.

The Wine

Torii Mor's 2006 Olalla Vineyard Pinot noir has a rich and sweet aroma with a mix of caramel, black cherries, blueberries, blackberries, framed by an earthy note. The flavors show the same earthy, dark chocolate, rich dark fruit notes, a mix of black cherries, blueberries and blackberries coupled with caramel-oak notes. The wine has a good balance of acid and tannins. The texture shows richness and sweetness, displaying rich and ripe tannins that enhance the fruit components. This wine will benefit from a little more cellaring (until summer 2009), or decanted and aerated to soften up the tannins.
Cellar 8-10 years.

Wine data:
pH 3.46
Total acidity (T.A.) 0.66gr/100 ml
Residual sugar (R.S.) 0.2 gr/100 ml
Alcohol 14.5%

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