



2006 OLSON ESTATE VINEYARD PINOT NOIR

Production: 274 cases

Bottled: December 17th, 2007

Release Date: May 2008

Retail Price: \$65.00

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 latter part of April. May and June turned out to be warm, with plenty of showers; and bloom was right on time, starting 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 Vineyard

Planted in 1972, Olson Vineyard is Torii Mor's Estate vineyard, located in the Red Hills of Dundee in Yamhill County; it is part of the Dundee Hills appellation. The south, southeast slope, coupled with the 825 foot average elevation, aid in this site's ability to ripen beautifully balanced Pinot noir. The vineyard is planted with the Pinot noir clones of Pommard, Upright, Wadenswil, Dijon 667, and the Coury selection. This blend is from the older part of the vineyard with Pommard, Upright and Wadenswil clones.

The Cellar

Harvested on October 4th, the fruit was hand picked, sorted, destemmed then fermented in small 1.5 ton bins for 13 days before pressing. The wine aged for over 14 months in French oak barrels, 36.3% new, 27.3% one year old, 18.2% two years old and the rest neutral. The wine was racked twice, and clarified by fining with egg whites before bottling.

The Wine

This Olson Estate Vineyard has a great aroma of dark cherries, filberts (hazelnuts), cranberries, Dundee Hills dust with a note of light toasty oak intermingling with the fruit. The flavors are just as interesting, rich with red cherries, raspberries, cranberries, then black cherries and herb spices. The texture is round and silky with sweet tannins. The finish is long and juicy from the bright acidity, with sweetness of red and black fruit notes.

Wine Data

pH 3.55

Total acidity (T.A.) 0.64gr/100ml

Residual sugar (R.S.) 0.02gr/100ml

Alcohol 14.25%

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