



2007 OLALLA VINEYARD PINOT NOIR

Production: 249 cases
Bottled: January 30, 2009
Release Date: May 2009
Retail Price: \$55.00

Jacques Tardy, Winemaker

The Vintage

The 2007 growing season began with bud break the first week of April which turned out being much wetter and cooler than normal. With May and June being dryer and warmer than average, 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 with a few very wet days with 1.5 inches of rain from July 17th to the 21st. Another half inch fell on August 19th, and the month finished warmer than average with veraison starting around the 24th. September ended up cooler with some very wet days- with 2.5 inches in two days on September 28th and 30th; the rain continued through October with an inch on the 2nd and 3rd with more to come... All of our fruit was hand picked, as ripe as could be under the circumstances. The clusters were large with large berries swollen by the recent rainstorms.

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, keeping the yield lower than the local average.

The Cellar

The grapes were picked from October 14 and 15th at 2.71 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 (40%) and used French oak barrels; 30% 1 year old, 20% 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 4 months.

The Wine

Torii Mor's 2007 Olalla Vineyard Pinot noir has a sweet, floral-perfume aroma with a mix of fresh purple plums, caramel, vanilla and cherries, framed by an earthy note. The flavors show the same earthy note, with a mix of red and black cherries and caramel- oak notes. The wine has a good balance of acid and tannins. The texture shows sweetness, followed by a rich tannin structure that brings fullness to the long finish. This wine will benefit from a little more cellaring (until summer 2010), or decanted and aerated to soften up the tannins.

Wine Data

pH 3.70
Total acidity (T.A.) 0.555gr/100 ml
Residual sugar (R.S.) 0.2 gr/100 ml
Alcohol 13.35%

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