



## **2007 LA COLINA VINEYARD PINOT NOIR**

Production: 295 cases  
Bottled: February 2nd 2009  
Release Date: March 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*

La Colina Vineyard has been an integral part of the Torii Mor cellar since 2002, with blending into the "Deux Verres" Reserve and Willamette Valley Pinot noir. Located in the Dundee Hills AVA, the clonal varieties selected for this vineyard designate are:

Dijon 114 (50%), Pommard (33.33%), and Wadensvil (16.67%).

### *The Cellar*

Harvested on October 17<sup>th</sup>, this wine was aged for 14 months in 29.17% new French oak, 50% one year old, 12.5% two year old, and 8.33% neutral barrels. The barrels were racked in April and again in August when the blend was composed before returning to barrels for an additional 4 months before bottling.

### *The Wine*

The aroma displays dark chocolate, griottes (sour cherries soaked in brandy, "Mon Cheri" like), and earthy, Dundee dust characters. After more aeration, the wine begins to display red cherries, more intense chocolate and floral-violet notes. The flavors display a mix of dried and fresh cherries, followed by delicate floral notes- a medley of flowers like violets, lavender and others. Bittersweet chocolate notes are noticeable from beginning to end. The wine displays medium sweetness, followed by lightly drying tannins that add to the pleasure. The texture is at first soft and sweet on entry, and turns a little bit more stern in the finish and the aftertaste. The 2007 La Colina is a cherry-fruity wine that is rich, ripe and medium sweet. With bottle age, greater complexity, creaminess and roundness will be achieved.

### *Wine Data*

pH 3.99  
Total acidity (T.A.) 0.54gr/100ml  
Residual sugar (R.S.) 0.2 gr/100ml  
Alcohol 13.1%

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