



2008 PINOT BLANC

Production: 426 cases

Bottled: June 11th, 2009

Retail Price: \$20.00

The Vintage

The 2008 growing season started with bud break around mid April; however, spring turned out being much colder and wetter than usual from March to June. The first half of July brought above average temperatures, which allowed bloom to finally happen about 2 weeks late. The fruit set was diminished by the cool spring, leaving smaller overall clusters. The second half of July and August saw cool and wet weather once again. Finally, the months of September and October brought beautiful weather that was dry and warm, allowing the grapes to fully mature. All of our fruit was hand picked between October 11th and the 27th.

The Cellar

Our Pinot blanc was whole-cluster pressed into one new and one neutral 132 gallon oak puncheons and a stainless steel tank. The stainless steel fermented portion (75.4%) retains the purity of fruit while the barrel fermented (24.6%) wine adds texture and depth. The juice was inoculated with three yeast strains, selected to accentuate ripe fruit flavors and provide richness of mouthfeel. After aging on lees for six months the wine was raked and bottled in June 2009.

The Vineyard

Griffin Creek Vineyard, Rogue Valley: harvested on October 20th at 22.9 Brix.

The Wine

Torii Mor's 2008 Pinot blanc offers a sweet aroma of crème brulee with floral notes of vanilla, tropical fruits, and banana followed by notes of spicy cloves. The sweet flavors of baked apples and a touch of citrus fruit are followed by a crisp mineral acidity and a long finish filled with spice. The wine texture is rich, round and shows some weight without being flabby. The finish is rich and very long with lasting crème brulee notes and spice. This Pinot blanc's acidity makes it a perfect companion to shellfish.

Wine Data

pH 3.52

Total acidity (T.A.) 0.62gr/100 ml,

Residual sugar (R.S.) 0.07gr/100 ml

Alcohol 13.6%

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