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# Torii Mor

W I N E R Y

## 2011 Syrah Port

Production: 990 cases

*Jacques Tardy, Winemaker*

### *The Vintage:*

The 2011 growing season started with bud break three weeks late, in early to mid-May. The spring, as in 2010, turned out to be cooler and wetter than average. Approximately 40% more rain fell in March, April and May, with the temperatures averaging 30% cooler (as Degree Days) from April to June. When the vines finally managed to grow by the end of May, the season was one month behind “normal.” Starting in mid-July the temperature rose to almost normal for a cool and dry summer, although temperatures didn’t reach 90 degrees until the last few days of August. The fruit set, following bloom in mid-July, was above normal with larger than average clusters. Veraison started mid-September and harvest at Torii Mor was from October 24th (16th in 2010) through November 9th (October 30th in 2010). Botrytis was, after the unusually late growing season, the biggest issue this vintage faced because of the large, tight clusters and large berries.

### *The Vineyard:*

Grown in the warmer southern Oregon Rogue Valley at Griffin Creek Vineyard, the Syrah grapes had ample heat and sunlight to ripen and develop rich and intense flavors.

### *The Cellar:*

They were harvested on October 23th, at 22.9 Brix, de-stemmed and put into fermentation the next day, and stopped after 6 days, when the wine reached around 15 Brix, by adding 150 proof brandy produced from Torii Mor’s Pinot Noir. The wine, now around 18% alcohol, sat on the skins for another 11 days with many daily punch-downs to extract additional flavors and to let the alcohol integrate into the new wine.

The fermenting bins were pressed on the 10th of November and the wine was put into neutral French oak barrels. The wine was racked barrel to barrel many times, and never topped up to allow slow oxidation and maturation of the wine. Torii Mor’s Port wine never had any sulfur dioxide (preservative) added.

### *The Wine:*

The 2011 Syrah Port has a very dark color; the aroma is layered with sweet, rich and intense blackberries, blueberries and ripe fresh plums. The flavors echo the aroma with sweetness, rich blackberries, ripe plums, sweet blueberries, and a touch of spice followed by heat from the alcohol. The texture is sweet with mouth filling richness, the wine starts rich and finishes rich. The tannins add to the rich mouth-feel and the alcohol ties all the flavors together at the end. Sweet and yummy, enjoy!

### *Wine Data:*

Residual sugar (R.S.): 13%

Alcohol: 18%

pH: 3.56

TA (total acidity): .615 gr/100ml