

# Torii Mor

## W I N E R Y

### 2011 Syrah Port

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#### Vineyard

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

#### Wine

Harvested October 23rd, grapes are destemmed and put into fermentation the following day. The fermentation is stopped after six days at approximately 15 brix by adding 150 proof brandy produced from Torii Mor's own Pinot Noir.

The wine sits on the skins for 12 more days with many daily punchdowns to extract extra flavor. Wine is pressed and put into neutral French oak barrels for minimum of six years. Wine is never topped to allow for slow oxidation and maturation of the wine. No sulfur is ever added to the wine.

pH: 3.81

Total Acidity: .615 g/100ml

Alcohol: 18%

Residual sugar: 13%

#### Tasting Notes

The Syrah Port has a very dark color, the aroma is layered with sweet, rich black currant, intense blackberries and ripe plums. The flavors echo the aroma with sweetness, rich blackberries, ripe plums, sweet blueberries and a touch of tawny (nuts) followed by heat and sweetness from the alcohol. Tannins and alcohol tie all the flavors together

