

# Torii Mor

W I N E R Y

2014

## Chardonnay

### Vineyard

Fruit for the 2014 Chardonnay is sourced from Torii Mor's Olson Estate Vineyard and Alloro Vineyard in the Chehalem Mountains AVA.

### Vintage

Early bud-break after a wet and mild winter. Harvest began September 16. Vines stayed green and healthy all through harvest despite lack of rainfall. Despite a lack of rainfall in spring clusters were plump and heavy with normal-sized berries and high overall vineyard yields.

### Wine

Grapes were pressed and fermented in neutral puncheon and barrels with 40% new French oak inserts for 9 months. Juice is inoculated with CH9 and D47 yeasts. Wine ages on the lees for 8 months following Malo-lactic fermentation for a total of 21 months in barrel before bottling.

pH: 3.17

Total Acidity: 6.45 g/l

Alcohol: 13.15%

Residual sugar: .2 g/100 ml

### Tasting Notes

Light golden color and an aroma of butter and apples, with light oak spices. Flavors are elegant with a touch of brown sugar and ripe apple. Oak spices carry throughout the long elegant finish. An elegant iteration of Oregon Chardonnay at its finest.

