

Torii Mor

W I N E R Y

2017 Pinot Gris

Vineyard

The majority of fruit for the 2017 Pinot Gris was sourced from Kraemer vineyard near Mt. Angel in the Willamette Valley AVA blended with 15% from Torii Mor's Olson Estate Vineyard in the Dundee Hills AVA.

Vintage

Growing season began with late bud break following another very wet winter. Summer was hot and dry with record temperatures, with the exception of a cooler June. Like 2015 vineyard yields were on the higher side forcing growers to do drop clusters in the vineyards.

Wine

Harvested October 7-9, this Pinot Gris was pressed and racked into stainless steel tanks and neutral French oak barrels (8%). Inoculated with D47 yeasts the wine is aged on lees without malo-lactic fermentation.

pH: 3.14

Total Acidity: 0.69 g/100 ml

Alcohol: 13.15%

Residual sugar: 0.2 g/100 ml

Tasting Notes

The 2017 Pinot Gris displays a light golden color with forward aromas of fresh pears, ripe apples and honeysuckle-floral notes. Flavors show a refreshing acidity with juicy apple/pear, and texture is rich and mouth-filling with a long bright finish. Perfect pairing for rich seafood.

