

Torii Mor

W I N E R Y



2017 Rosé

Vineyard

The majority of fruit for the 2017 Rosé was sourced from Kraemer vineyard near Mt. Angel in the Willamette Valley AVA with a small amount sourced from Dundee Hills and Chehalem Mtns. AVAs.

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 September 27 at 19.6 brix, this Rosé was produced from 16 to 36 hours skin contact in Pinot Noir fermenters after destemming. Inoculated with D47 yeast and fermented in small tanks for 25 days.

pH: 3.32

Total Acidity: 0.60 g/100 ml

Alcohol: 12.7%

Residual sugar: 0.3 g/100 ml

Tasting Notes

The 2017 Rosé has a beautiful, light pink color with aromas of flowers and red berries. Flavors show a refreshing acidity with ripe strawberries-raspberries to juicy red cherries. Mouthfeel is bright and juicy with a long and bright red-fruited finish.