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# Torii Mor

W I N E R Y

## 2015 Pinot Gris

Production: 1051 cases

Bottled: March 10, 2016

*Jacques Tardy, Winemaker*

### *The Vintage:*

The 2015 growing season started with an early bud break in April after a dry and mild winter. We had an early, dry spring, which triggered a fast-moving bloom. Summer consisted of a very dry summer; we had twenty-six days above 90 degrees, including seven days over 100 degrees, as well as twenty-six days without rain in June and only 0.4 inches in July and August. By early August, we knew harvest would start in early September. September did cool down which slowed sugar accumulation and allowed for greater development. Harvest began at Torii Mor on September 12th and lasted until October 5th. Despite the lack of rainfall, the vines stayed green and healthy all through harvest. The clusters were plump and heavy, with larger than normal size berries, which resulted in a harvest of a 25%-30% extra crop over the already high estimation for the year.

### *The Vineyard:*

Our Pinot Gris is a blend of Pinot Gris grapes from Kraemer Vineyard, Willamette Farms, both from the Willamette Valley AVA, and Olson Estate Vineyard from the Dundee Hills AVA. Kraemer Vineyard was machine harvest on September 25-26. Willamette Farms was hand harvested September 12 and 25. Olson Vineyard was hand harvested on September 27.

### *The Cellar:*

Our Pinot Gris was pressed then racked into stainless steel tanks and inoculated with D47 yeast strain, selected to accentuate ripe fruit flavors and provide richness of mouth-feel. After aging on lees without Malo-Lactic fermentation the wine was cold stabilized, filtered and bottled.

### *The Wine:*

The 2015 Pinot Gris has a light gold color with a rich aroma of pears and floral notes. The flavors showcase a refreshing acidity, framed by pear notes and delicate anise notes. Juicy and mouthfilling, this wine has a long lasting finish. The Pinot Gris is easy drinking indeed, ready right away! Pair with seafood, particularly salmon and steelhead.

### *Wine Data:*

pH 3.37

Total acidity (T.A.) 0.60 gr/100 ml,

Residual sugar (R.S.) 0.2 gr/100 ml

Alcohol 13.95%