
Torii Mor

W I N E R Y

2016 Pinot Gris

Production: 1200 cases

Bottled: February 2017

Jacques Tardy, Winemaker

The Vintage:

The 2016 growing season started with an early bud break in late March and early April, following a very wet winter the result of a "Godzilla el Nino" with 50% more precipitation than average. April was very warm with 8 days above 80F. May fluctuated from cool to warm, while passing hail storms shredded many leaves with minimal cluster damage, finishing the month with temps above 100F for a couple of days during the end of May. That excess heat prevented full pollination of a lot of berries, resulting in lighter and looser clusters at harvest. June to mid-July was cool, the second part of July, August, and September brought many days in the low 90's with average precipitations. By the end of August, many trucks with grapes could be seen heading to the wineries, mostly younger vineyard and sparkling wine grapes, and the 2016 crush was off and running. Our first grapes, a Pinot Noir came in on September 7th. Our last grapes, also a Pinot Noir arrived on the 24th.

The Vineyard:

Kraemer Vineyard; near Silverton, Willamette Valley appellation, most handpicked with some machine harvested September 22 and 23, 2016. 89.2% of the blend. Olson Vineyard; in the Dundee Hills appellation, hand harvested September 20, 2016. 10.8% of the blend

The Cellar:

Our Pinot Gris was pressed then racked into stainless steel tanks and neutral French oak barrels (14.78%) 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:

Torii Mor's 2016 Pinot Gris displays a light golden color, with a forward aroma of fresh pears and ripe apples with honeysuckle floral notes. The flavors show a refreshing acidity, followed by those same notes of ripe apples and pears beautifully balanced with delicate aromatic spice notes. The finish has a long somewhat austere finish. This Pinot Gris is easy drinking and enjoyable with every sip letting you wanting more. It will be a great food pairing to seafood in general, and fat rich seafood, like salmon and steelhead in particular.

Wine Data:

pH 3.19

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

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

Alcohol 13.7%