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# Torii Mor

W I N E R Y

## 2014 Chardonnay

Production: 257 cases

Bottled: March 8, 2016

*Jacques Tardy, Winemaker*

### *The Vintage:*

After a wet and mild winter, the 2014 vintage and growing season started off with early bud break in the beginning of April. The spring and early summer had higher than normal temperatures, with the summer much drier and hotter than normal. While temperatures never hit 100 during the summer, there were at least twenty days at or above 90°F. The heat rapidly ripened the grapes and they were ready for harvest on September 16th. Harvest continued until October 10. The 2014 vintage came out unscathed, with no problems viticulturally. Despite the lack of rainfall, the vines stayed healthy and green throughout harvest. The grape clusters were plump, with mostly normal sized berries, and a few smaller shot berries. Harvest resulted with a 25% over crop estimation in the Northern Willamette Valley.

### *The Vineyard:*

This Chardonnay was sourced from Alloro Vineyard in the Chehalem Mountains and Olson Estate Vineyard, in the Dundee Hills. Alloro Vineyard is twenty acres planted at 650ft in 1999 with Pinot Noir and Dijon Chardonnay 96. Alloro consists of 59.26% of the blend. Alloro Vineyard is LIVE Certified. Olson Estate Vineyard is Torii Mor's estate vineyard, located in the Dundee Hills AVA of the Willamette Valley. The vineyard is planted with the following Pinot Noir clones: Pommard, Upright, Wadenswil, Dijon 667, and the Coury selection. The vineyard was first planted in 1972, making it one of the oldest vineyards in the valley. Our 800 and above elevation, the age and longevity of the vines, and the deep red Jory soil, produce our deliciously complex estate wines. Olson Vineyard is LIVE certified.

### *The Cellar:*

Alloro Vineyard Chardonnay was harvest on October 4. Olson Vineyard Chardonnay was harvest on September 28. The grapes were pressed and fermented and barreled with 40.74% new French oak inserts for six months. The wine aged on the lees for eight months following Malo-Lactic fermentation, and was racked and filtered before bottling.

### *The Wine:*

The 2014 Chardonnay has a light gold color and an aroma of butter and apples, with light oak spices. The flavors are elegant, ripe apples and a touch of brown sugar and the oak spices carry through. The soft and round texture lends to the long finish of elegant buttery and fruity characteristics. Ready to drink now or ready to improve with three to five years of cellaring.

### *Wine Data:*

pH 3.17

Total Acidity (T.A) 0.645 gr/100 ml

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

Alcohol 13.15%