
Torii Mor

W I N E R Y

2014 Dundee Hills Select Pinot Noir

Production: 150 cases
Bottled: February 25, 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:

The Dundee Hills Select Pinot Noir includes grapes from six vineyards: Bella Vida Vineyard, La Colina Vineyard, Olson Estate Vineyard, Holstein Vineyard, DePonte Vineyard, and Nysa Vineyard. The Dundee Hills soils are volcanic, with deep, iron-rich Jory soils. These soils drain well and hold plenty of water for the growing season.

The Cellar:

The grapes were harvested between September 17th to 28th and fermented in 1.5-ton fermenters. After 16-26 days, the grapes were pressed. The Dundee Hills Select Pinot Noir was aged for 16 months in 36% new or one-year-old French oak, and the rest in neutral French oak. The wine is a blend of 25% Pommard clones, 28% Dijon 113, 19% Dijon 114, 25% Dijon 667, and 3% Dijon 777 clones. The barrels were racked in March after malo-lactic fermentation, then again in August when the blend was put together before returning to neutral barrels until bottling.

The Wine:

The 2014 Dundee Hills Select Pinot Noir starts with a sweet, forward aroma with notes of cherries and blackberries. On the tongue, the wine lends a rich taste with bright acidity and some earthy, juicy components. The texture is full with voluminous tannins that give the wine structure. These tannins support a long finish full of dark fruit notes. This wine will benefit from bottle aging, and can be enjoyed now with or without decanting.

Wine Data:

pH 3.52
Total acidity (T.A.) 0.60gr/100ml
Residual sugar (R.S.) 0.2gr/100ml
Alcohol 13.75%