
Torii Mor

W I N E R Y

2016 PINOT BLANC

SRP: \$20.00

Jacques Tardy, Winemaker

THE WINERY

Torii Mor Winery was founded in 1993 by Donald Olson, MD, who remains the owner to this day. Since its modest beginnings with just over 1,000 cases, Torii Mor has blossomed into a super-premium winery that focuses on small lots of handcrafted vineyard-designated Pinot noir with an annual production of 10,000 cases. With Burgundy in his blood, Winemaker Jacques Tardy is passionately producing world-class Pinot noir in the Dundee Hills of Oregon. With a commitment to sustainability, Torii Mor has achieved LIVE Certification for both our Olson Estate vineyard and our LEED-Gold certified winery, while continuing to craft high-quality, complex wines that possess a quiet elegance.

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:

Winkler Vineyard is on the slopes of Mount Richmond in the Yamhill-Carlton AVA, between 600 and 700 feet elevation, the soil are basaltic, a mix of Jory, Bellpine and Ritner. Winkler Vineyard is 11.81 acres of Pinot Noir Dijon 115 and 777 and 3.31 acres of Pinot Blanc planted from 1997 to 2003.

THE CELLAR:

Our Pinot Blanc was harvested on September 22, at 22.8 Brix, pressed then racked into neutral French oak barrels, inoculated with D47 yeast strain and fermented for 18 days. The wine didn’t go through Malo-Lactic fermentation and was racked and sterile filtered at bottling.

THE WINE:

Torii Mor 2016 Pinot Blanc offers a sweet, forward floral aroma, with a bright and fresh honeysuckles bouquet. The flavors show bright acidity and richness; opening to floral notes framed by grapefruit/orange-citrus and quince fruit. The wine texture is bright, medium rich, round with juicy acidity from beginning to end. The finish is long with lasting citrus notes and a dry-mineral sensation.

WINE DATA:

pH 3.02

Total acidity (T.A.) 0.6675gr/100 ml,

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

Alcohol 13.2%