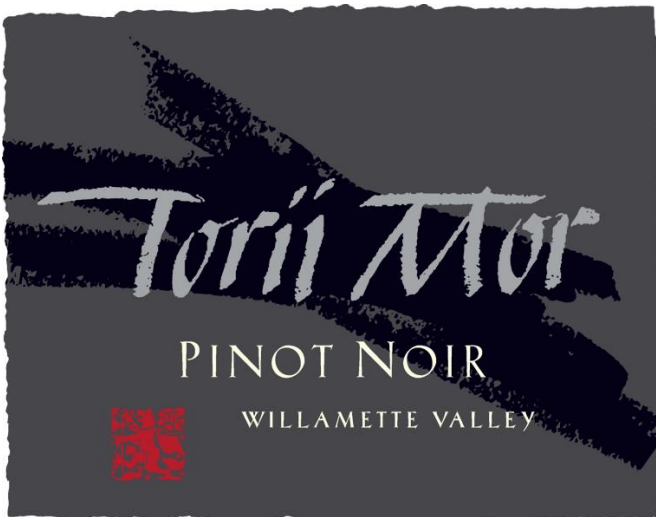


# the wine trust

HERITAGE • TRADITION • CRAFT



## Background

**Winery:** Torii Mor

**Country:** US

**Region:** Oregon – Willamette Valley

**Production:** 10,000 cases

**Description:** Torii Mor was founded in 1972 by Dr Don Olson who purchased an older, ten-acre vineyard in the Dundee Hills with the aim of producing exceptional, Old-World style Pinot Noir, Pinot Gris and Chardonnay. Since its first small vintage in 1993, the estate has grown to over 10,000 cases per year of balanced, elegant wines, guided by Burgundian winemaker Jacques Tardy.

## Wine Notes – 2016 Torii Mor Willamette Valley Pinot Noir

Since its first vintage in 1993, Torii Mor has produced elegant and balanced Old-World style wines from Oregon's world-renowned AVAs. The Willamette Valley Pinot Noir is a critically-acclaimed, quintessentially-Oregon blend of grapes from 10 distinct vineyards. Aromas of blackberries and red cherries, juicy acidity and racy black fruit flavors with notes of light oak and earth make this an immediately accessible crowd-pleaser at a highly attractive price.



*90 Points – [P]erforms as well as more expensive bottlings in the portfolio...medium ruby color and classically styled nose...an earthy undercurrent...light-bodied and fresh with saline accents...vibrant acidity, finishing long.*

## Technical Specifications

**Varietal Composition:**

100% Pinot Noir

**Vineyard Region:**

Willamette Valley – 10 separate vineyards at 500 to 850 ft altitude

**Vineyard Characteristics:**

Jory, Basalt Clay, Marine Sedimentary, Glacial Loess, Nekia, Willakenzie and Bellpine – 25 years old on average

**Total Production:**

3,500 cases / yr average

**Wine-Making / Vinification:**

Hand-harvested 100% destemmed grapes, 12-30 day fermentation in 1.5 ton fermenters using select yeasts, 3 punchdowns per day

Aged 9 months in 60-gallon French oak barrels (13% new oak, 23% 2<sup>nd</sup> and 3<sup>rd</sup> use, 64% neutral), 6 months on lees, gently filtered

**Alcohol / Volume:**

12.7%

**Residual Sugar:**

2.0 g/L

**pH:**

3.66

**Acidity:**

5.5 g/L