



100% Pinot Noir. Rich aromas of fresh raspberries, sweet and plump dark cherries and fresh, delicate mushrooms. The flavors are fresh, rich and sweet. The entry is forward, sweet with a rich amount of sweet darker cherries; the mid palate carries on that velvet-fruity goodness to a long, enjoyable aftertaste of pure Oregon Pinot Noir. The mouthfeel is rich and voluptuous. The finish is very long, sweet, with the complexity of fruit and rich spices.

A dynamic blend of grapes from the Willamette Valley, most of which is from the Dundee Hills AVA, including their acclaimed Olson Estate Vineyard. This site benefits from warm southern exposure and cool evening breezes. That, along with the age and longevity of the vines and the deep red Jory soil, produces Torii Mor's deliciously complex estate wines.

Torii Mor Winery started with a vision: the pursuit of elegant, Old World style Pinot Noirs. Dr. Donald Olson moved to Oregon to pursue this vision and purchased an older vineyard in the Willamette Valley, planted in 1972, and renamed it Olson Estate Vineyard. High in the Dundee Hills, the ten acres of old vines produce high-quality Pinot Noir, Pinot Gris, and Chardonnay year after year. Torii Mor believes that the best possible wine is crafted by fermenting grapes with indigenous yeasts and malolactic bacteria, keeping the blocks in designated lots until the final blending stage. This process enables Torii Mor to not only know each vineyard individually, but also to express each vineyard's characteristics, optimizing the final blend and producing a truly outstanding wine.

Dr. Olson was drawn to the close ties Pinot has to the earth and its ability to express terroir. Borrowing from the Japanese, the word "torii" refers to the ornate gates most often seen at the entrances to Japanese gardens. "Mor" is a word in ancient Scandinavian that means "earth." By integrating these two distinct languages, the romantic image of a gate to the earth space or passageway to beautiful things is formed. Together the name is a nod to Pinot's expression of terroir and connection to the earth. After the first vintage in 1993 with just 1,000 cases, Torii Mor now produces 10,000 cases annually under the direction of Burgundian winemaker Jacques Tardy. Jacques produces those wines of elegance and balance that Dr. Olson began pursuing years ago and Torii Mor continues to pursue elegance in wine making, respect for the earth, and balanced wines that can be enjoyed for years to come.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

TORII MOR PINOT NOIR

Fresh, rich and succulent: Dark cherry/velvet-fruity goodness; long, enjoyable aftertaste. Voluptuous, with complex fruit & spices.

Shelf Talker:

