

## 2020 Chardonnay

Production: 410 cases

Bottled: July 6, 2022

Suggested Retail: \$32

*Jacques Tardy, Jon Tomaselli Winemaker*

### *The Vintage*

The 2020 growing season started with an early to average budbreak before mid-April, following a mild and dry November-December, then a wet January early February with a single snow event (1/2 inch).

Mid to end of February was warmer than average, by early April reaching the 70's. In early May the heat was turned on with low 80s, reaching the 90s by the end of the month. June resets the clock with 2 cold and showery weeks, when bloom started, leading to poor pollination resulting in a lot of small berries and very loose clusters, the second part of June was in the 80's.

The first 2 weeks of July cooled down again before reaching the 80's and 90's. Summer was very dry with a handful of days in the 100's.

Summer forest fires raged in Southern Washington, Western and Southern Oregon, Northern California, including the Chehalem Mountains, results of a major wind storm on labor day that spread fires everywhere, including spot fires in the Dundee Hills, home of Torii Mor Winery. The Northern Willamette Valley filled with heavy smoke for weeks at a time.

The grape yields were on the low side, with disease free, healthy fruit. Torii Mor's harvest started on September 10<sup>th</sup> and finished on October 16<sup>th</sup>

### *The Vineyards*

Alloro Vineyard is located in the Laurel Ridge section of the Chehalem Mountains. It is a 20 acres Vineyard planted with Chardonnay in the early 2010, facing Southwest, at elevation around 700 feet on Laurelwood soils and Jory subsoil.

Olson Vineyard is Torii Mor's Estate vineyard, located in the Dundee Hills, is a 9.5 acre vineyard planted (own rooted) in 1972 with Pinot Noir, Pinot Gris and Draper clone Chardonnay, facing South-East at around 800 foot elevation on volcanic Jory soil.

### *The Cellar*

### *The Wine*

The 2020 Torii Mor Chardonnay has a light golden color.

It has rich aromas of honey, baking spices, white flowers, and light oak impact.

This Chardonnay has flavors of honey crisp apples, brown sugar.

It has a bright acidity, a nice entry and a long finish.

This Chardonnay is ready to drink now

Tasted on September 7, 2022

### *Wine Data*

pH 3.31

Total Acidity (T.A) 0.65625 gr/100 ml

Alcohol 13.0%