RÉSONANCE WINES



RÉSONANCE VINEYARD

PINOT NOIR 2016

Our signature estate Pinot Noir is the pure expression of our organically dry-farmed Résonance Vineyard, planted on un-grafted rootstock in 1981. Our Pinot Noir grapes are handpicked just steps from the Winery and hand-sorted upon arrival. During elevage, we control the juice with a light touch honed over 170 years of winemaking in Burgundy, boosting each vintage to achieve its most natural elegance and complexity. Résonance Vineyard Pinot Noir unveils the immense character, the 'somewhereness" of this original site, within the Yamhill-Carlton AVA.

VINTAGE NOTES

The growing season was especially warm and dry in 2016, giving perfect condition to maturity. The grapes were ripe and flavors were well developed. We began harvesting the grapes at the beginning of September. The maceration revealed a nice concentration and intensity in the wines. 2016 is well balanced with nice aromatic complexity and a harmonious tannin structure.

TASTING NOTES

The dark and bright color of this wine is a perfect illustration of the immense character of Résonance Vineyard. With an intense yet subtle nose of black cherry, wild blueberries and blackberries, clove, noble wood and violet fragrance, the wine expresses an impressive depth and concentration. This combined offers a balanced structure with full potential.

AVA:	Yamhill-Carlton	Barrel Aging:	15 Months in French oak barrles, 30% new
Harvest Dates:	September 12-18, 2016	Cases Produced:	1,585 (12 x 750ml)
Alc by Vol:	13.5%	Date Bottled:	March 2018