

## RÉSONANCE VINEYARD PINOT NOIR 2013



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 élevage, 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

An early season characterized 2013, with an early bud break and early bloom, followed by a warm summer. The grapes reached maturity the third week of September, and we harvested the final cluster right before a heavy rainstorm blew in from the Pacific Ocean. As the grapes were ripe and very clean, the extraction was near perfect. This is a very special vintage, our first, and it demanded a very long maceration and extraction to capture every vibration in the wine.

### TASTING NOTES

Nice ruby red color. The nose is extremely delicate, with aromas of black fruits like black cherry and blackberry. The savory palate brings spices, earth, and subtle herbs, supported by well-structured tannins and minerality. Still very young, the wine is lively and exhibits excellent aging potential.

### AWARDS

- 94 Points – Wine Enthusiast
- 93 Points – Wine Spectator
- 91 Points – Wine Advocate
- 92 Points – Berghound
- 91 Points – Vinous Media, Josh Reynolds
- 91 Points – International Wine Report

AVA:	Yamhill-Carlton	Barrel Aging:	15 months in French oak barrels, 50% new
Harvest Dates:	September 16-27, 2013	Cases Produced:	5,400 (6 x 750ml)
Alc by Vol.:	13.1%	Date Bottled:	TK