

RÉSONANCE VINEYARD PINOT NOIR 2014



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

A nice ruby color. The refined nose is characterized by black cherry, blackberry, black pepper, and licorice notes, as well as subtle violet. The palate is fresh and graceful, with well-structured and fine tannins. Minerality and sapwood dominate the long, long finish.

TASTING NOTES

A nice ruby color. The refined nose is characterized by black cherry, blackberry, black pepper, and licorice notes, as well as subtle violet. The palate is fresh and graceful, with well-structured and fine tannins. Minerality and sapwood dominate the long, long finish.

AWARDS

- Best of Class Wines 2017
- 92 Points – Vinous Media
- 91 Points – Wine Spectator
- 94 Points – Wine Enthusiast
- 93 Points – Tasting Panel, Anthony Dias Blue
- 91 Points – James Suckling
- 94 Points – Decanter
- 93 Points – International Wine Report

AVA:	Yamhill-Carlton	Barrel Aging:	15 months in French oak barrels, 50% new
Harvest Dates:	September 12-20, 2014	Cases Produced:	5,150 (6 x 750ml)
Alc by Vol.:	13.5%	Date Bottled:	TK