

## RÉSONANCE VINEYARD PINOT NOIR 2015



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

2015 was a fantastic year. Everything, beginning with bud break, started early. As harvest approached, the Coast Range fended off the rains like a wall, allowing our estate Pinot Noir to develop intense concentration. The grapes within the Résonance Vineyard microclimate were close to perfection.

### TASTING NOTES

Deep and intense garnet color. The nose is elegant and delicate, with a lot of black fruit, delicate spices, and a touch of fine oak. The palate is supple, full-bodied, and particularly well-balanced. The Résonance Vineyard terroir imparts its signature minerality and tannic structure, an effect known as “polished tannins.” The aromatic concentration is remarkable, with black cherry, blackberry, and blueberry aromas. The finish is very long, harmonious, and fresh.

### AWARDS

- 91 Points – Wine Spectator

AVA:	Yamhill-Carlton	Barrel Aging:	15 months in French oak barrels, 30% new
Harvest Dates:	September 8-13, 2015	Cases Produced:	2,225 (12 x 750ml)
Alc by Vol.:	13.5%	Date Bottled:	March 2017