

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 handsorted 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

2014 started out quick and warm with early budbreak. Due to the lack of cooler weather, yields were a bit higher but were actively managed. Without these, the yields would have been too high, and an amazing vintage would have turned into one to forget. The summer was one of the warmest in Oregon's history, yet it was without a real heatwave. Conditions during ripening were dry and sunny and grapes were able to be picked at optimum ripeness with no pressure from disease or weather. Harvest began on September 12th and finished by the 20th. It was a wonderful year but encountered a small challenge of high temperatures.

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
- 93 Points Tasting Panel, Anthony Dias Blue
- 92 Points Vinous Media
- 91 Points James Suckling
- 91 Points Wine Spectator
- 94 Points Decanter
- 94 Points Wine Enthusiast
- 93 Points International Wine Report

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