



RÉSONANCE VINEYARD PINOT NOIR 2016

Our signature estate-grown wine, Résonance Vineyard 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

The growing season was especially warm and dry in 2016, giving perfect condition of maturity. The grapes were ripe and flavors well-developed. We began harvesting Pinot noir at the very beginning of September. The maceration revealed a nice concentration and intensity in the wines. These are well-balanced in 2016, with a nice aromatic complexity and 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 and subtle nose of black cherries, wild blueberries and blackberries, cloves, noble wood and violet fragrance, the wine express an impressive depth and concentration, and full potentiel and well balanced structure.

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