



RÉSONANCE VINEYARD PINOT NOIR 2017

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 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

Cold and wet winter and spring brought a late flowering (end of June). However the summer was one of the warmest (new record in August), giving very good condition of maturation. We started the harvest on September 28th with ripe and complex grapes of Pinot Noir.

TASTING NOTES

An intense color with nice red tinges. The nose is complex, with notes of black cherry, blonde tobacco, black truffle, violet flowers, and noble essences of wood. The palate reveals a perfect harmony between the tannic structure and the aromatic complexity, while the minerality gives a vibrant finale, suggesting a long life.

AVA:	Yamhill-Carlton	Barrel Aging:	17 months in French oak barrels, 30% new
Harvest Dates:	End of September – beginning of October 2017	Cases Produced:	2,000 (12 x 750ml)
Alc by Vol.:	13.5%	Date Bottled:	April 2019