RÉSONANCE WINES



WILLAMETTE VALLEY PINOT NOIR 2017

Our Willamette Valley Pinot Noir represents a blend of the finest vineyards in the Willamette Valley and includes grapes from our own estate vineyards, Résonance and Découverte. We work with like-minded wine growers throughout the area who share our commitment to cultivating terroir-driven Pinot Noir. The result is a cuvée that offers an authentic representation of the Willamette Valley 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

The wine reflects a bright ruby color. The nose is really fresh and fruity, with a lot of red (strawberry, raspberry) and black fruits (wild cherry, blackberry), enhanced by subtle floral and spicy aromas. Elegance and harmony describe precisely the palate. Tannins are presents and fine, while the acidity brings a nice freshness, particularly long.



AVA:	Willamette Valley	Barrel Aging:	13 months in French oak barrels, 20% new
Harvest Dates:	September 28th, 2017	Cases Produced:	6550 (6x750 ml)
Alc by Vol.:	13.5%	Date Bottled:	October 2018