



RÉSONANCE VINEYARD PINOT NOIR 2018

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

2018 was an exceptional vintage with harmonious wines. The beginning of season was wet, then from May the growing season was ideal, sunny and dry. The bloom was accomplished with perfect weather conditions. July and August were some of the warmest and driest on record. At the beginning of September, the vines were really stressed, however from mid-September, two weeks of cool nights, following a few days of rain, helped the end of the maturation and allowed grapes to develop a complex aromatic profile and to retain a nice acidity.

TASTING NOTES

The wine reveals a bright and pronounced garnet color, and a complex nose of black cherry, blueberry, raspberry, violet flower, and noble essences of wood. On the palate, the wine shows a beautiful structure, a powerful energy and perfect harmony with a delicate finish.

AVA:	Yamhill-Carlton	Barrel Aging:	17 months in French oak barrels, 30% new
Harvest Dates:	September 18th - 25th 2018	Cases Produced:	3,750 (12 x 750ml)
Alc by Vol.:	13.5%	Date Bottled:	May 2020