

RÉSONANCE

Résonance Vineyard Pinot Noir 2013

Winemaker Notes

The wine has a very nice ruby colour with at first a restrained bouquet that opens up after few minutes. Aromas of ripe fruits and spices are supported by nice and subtle oak notes. The mouth is tight, lively and at the same time mellow. On the palate the tannins are well integrated, with a nice structure, displaying a very interesting minerality typical of the Résonance Vineyard soil.

Vineyard

Résonance Vineyard is situated in the Yamhill-Carlton AVA, which is located within Oregon's Willamette Valley, just west of Carlton at the foothills of the Coast Range. It is a 13ha property, with 8 ha of vineyard planted with Pinot Noir. The vineyard sits on a convex portion of a low, west-east oriented ridge emerging out of the Coast Range, at an altitude of 80 to 150 meters above sea level. Soils are primarily Willakenzie (old sedimentary deposits) and Yamhill (ancient submarine basaltic soil).

Winemaking

Traditional red wine vinification followed by 15 months ageing in French oak barrels (50% new).

Vintage

Spring and summer of 2013 were particularly warm, reaching record temperatures. The grapes were fully ripe around the third week of September and the first part of the vineyard was picked on 16-17 September. The remaining grapes were left hanging for a little while longer and the second half of the vineyard was harvested on 27-28 September, ahead of a heavy rainstorm that blew in from the Pacific, and which lasted several days

Food match

Grilled and Roasted Red Meats

Brilliantly versatile, perfect with red or white meats or try with a cheese board.



Grapes

100% Pinot Noir

Region/Appellation

Yamhill-Carlton AVA

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.62

Total Acidity

5.8 g/l

Drinking Window

2023 - 2033

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

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Hatch Mansfield Agencies Ltd | New Bank House | 1 Brockenhurst Road | Ascot | Berkshire SL5 9DJ

Telephone 01344 871800 | E-mail info@hatch.co.uk | www.hatchmansfield.com