RÉSONANCE

Résonance Vineyard Pinot Noir 2014



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

The 2014 vintage will be remembered as the vintage of a lifetime. From bud break through harvest, growers and winemakers throughout the state experienced ideal growing conditions that delivered a record amounts of exceptionally balanced fruit.

Food match

Grilled and Roasted Red Meats

Brilliantly versatile, perfect with red of 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

Total Acidity
5.6 g/l

Drinking Window
2023 - 2034

Tasting Guide

A	B	C	D	E
Light		Medium		Full

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