

# Résonance Vineyard Pinot Noir 2017 6x75cl

## Winemaker Notes

### Grapes

100% Pinot Noir

### Region/Appellation

Yamhill-Carlton AVA

### Alcohol by volume

13.5%

### Residual Sugar

less than 2 g/l

### pH

3.7

### Total Acidity

5.2 g/l

### Drinking Window

2025 - 2030

### Tasting note printed

23/01/2026

## 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 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

## Food match

Great with roast lamb or game dishes, or vegetable terrine.

