

RÉSONANCE

Grapes

100% Pinot Noir

Region/Appellation

Yamhill-Carlton AVA

Alcohol by volume

13.50%

pH

3.73

Total Acidity

4.8 g/l

Drinking Window

2024 - 2030

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

26/04/2024

Résonance Vineyard Pinot Noir 2018 6x75cl

Winemaker Notes

The wine has a very nice ruby color 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

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain. In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

Food match

Grilled and Roasted Red Meats

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

