

RÉSONANCE

Willamette Valley Pinot Noir

2019

Winemaker Notes

Deep and brilliant dark ruby color. On the nose, aromas of red fruits pair elegantly with a touch of spice and wood. Flavors such as cherries and currants standout in the mouth and finish with soft tannins and a pleasant minerality.

Vineyard

The Willamette Valley Pinot Noir from Résonance is sourced from both estate vineyards (Résonance and Découverte Vineyards) and top vineyards in the Willamette Valley. The 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 13-hectare property, with 8 hectares of the vineyard planted to Pinot Noir. The vineyard sits on a convex portion of a low, west-east oriented ridge emerging out of the Coast Range and lies at an altitude of 80 to 150 meters above sea level. Soils are primarily Willakenzie (old sedimentary deposits) and Yamhill (ancient submarine basaltic soil). With its non-grafted rootstocks planted in 1981, the dry-farmed vineyard is one of the oldest in the Willamette Valley.

Winemaking

The wine receives 13 months oak aging in French oak, of which 20% is new.

Food match

Grilled and Roasted Red Meats

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

Grapes

100% Pinot Noir

Region/Appellation

Willamette Valley,
Oregon

Alcohol by volume

13.50%

Drinking Window

2023 - 2026

Tasting Guide



Light

Medium

Full

Tasting note printed

19/04/2024



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