

RÉSONANCE

Willamette Valley Pinot Noir

2021 6x75cl

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 stand out 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

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 stand out in the mouth and finish with soft tannins and a pleasant minerality.

Vintage

In 2021 a late cool spring was contrasted by record heat in June. Fortunately, a warm and dry summer evened-out the dynamic start to the growing season, with high quality fruit in small clusters. We harvested Pinot Noir from September 9th to September 23rd. In all our vineyards the fruit was ripe and very clean, with amazing color. The wines are displaying beautiful colors, complex aromas and distinct freshness. With such quality, we were able to push the maceration, revealing density and well balanced wines.

Food match

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



Grapes

100% Pinot Noir

Region/Appellation

Willamette Valley,
Oregon

Alcohol by volume

13.5%

pH

3.75

Total Acidity

5 g/l

Drinking Window

2025 - 2030+

Tasting Guide



Tasting note printed

01/08/2025

HATCH MANSFIELD

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