

RÉSONANCE

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 Guide



Tasting note printed

26/04/2025

Résonance Vineyard Pinot Noir 2017 6x75cl

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 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.

