

Willamette Valley Pinot Noir

2019 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

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

Vintage

Following a relatively warm winter, followed by a rare ice storm in February, the growing season started out with dry weather conditions. An early heat event happened at the start of May, but followed by cold periods, especially in the first half of June. The summer of 2021 was warmer than average, without rain, and synonymous of impeccable growing conditions. All our organic vineyards presented exceptional quality, with small clusters. We started at Résonance Vineyard on September 11th, with the Dijon clones, followed by Pommard and Wadenswil selections, with the last block picked on September 21st.

Food match

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



Grapes
100% Pinot Noir

Region/Appellation
Willamette Valley,
Oregon

Alcohol by volume
13.5%

Residual Sugar
0.1 g/l

Drinking Window
2025 - 2026

Tasting Guide



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