

WILLAMETTE VALLEY

CHARDONNAY 2020



Our Willamette Valley Chardonnay represents a blend of the finest vineyards in the Willamette Valley and includes grapes from our own estate vineyards, Home Ranch and Découverte. We are committed to cultivating terroir-driven Chardonnay. The result is a cuvée that offers an authentic representation of the Willamette Valley AVA.

VINTAGE NOTES

After a mild and dry winter, the spring 2020 was relatively cool with mild frosts in early April. Then the weather was swinging between warm and cool days. The first half of June was especially cool and wet, during the flowering. The result was widespread issues with fruit set, the “coulure”, giving small clusters and berries. The summer was warm and dry, with heat and hydric stress at the end of August, synonym of low disease pressure, and potentially high-quality fruits. On the first weekend of September, an extreme wind event happened, followed by fires and smoke for days. Résonance was relatively distant to the fires. We started the harvest by picking the Chardonnay of Home Ranch, Yamhill-Carlton AVA, with beautiful grapes, small clusters and nice acidity level. We picked the Chardonnay of Découverte Vineyard, Dundee Hills AVA next, and the last day of harvest was at Hyland Vineyard, McMinnville AVA. Fermentations were dynamic, in barrels, showing wines with aromatic complexity, tension and freshness.

TASTING NOTES

A bright white golden color with silver reflection. A complex nose of white flowers, lemon peel, tangerine, green almond and hazelnut, nutmeg, and fresh brioche. The palate is crisp and vibrant, with aromas of fresh and dry fruits, and a precise minerality.

AVA:	Willamette Valley	Barrel Aging:	16 months in French oak barrels, 30% new
Harvest Dates:	September 10th – September 28th, 2020	Cases Produced:	657 (12x750 ml)
Alc by Vol.:	13.5%	Date Bottled:	March 2022



RÉSONANCE VINEYARD PINOT NOIR 2017

Our signature estate-grown wine, Résonance Vineyard Pinot Noir is the pure expression of our organically dry-farmed Résonance Vineyard, planted on un-grafted rootstock in 1981. Our Pinot Noir grapes are handpicked just steps from The Winery and hand-sorted upon arrival. During élevage, we control the juice with a light touch honed over 170 years of winemaking in Burgundy, boosting each vintage to achieve its most natural elegance and complexity. Résonance Vineyard Pinot Noir unveils the immense character, the "somewhereness" of this original site, within the Yamhill-Carlton AVA.

VINTAGE NOTES

Cold and wet winter and spring brought a late flowering (end of June). However the summer was one of the warmest (new record in August), giving very good condition of maturation. We started the harvest on September 28th with ripe and complex grapes of Pinot Noir.

TASTING NOTES

An intense color with nice red tinges. The nose is complex, with notes of black cherry, blonde tobacco, black truffle, violet flowers, and noble essences of wood. The palate reveals a perfect harmony between the tannic structure and the aromatic complexity, while the minerality gives a vibrant finale, suggesting a long life.

AVA:	Yamhill-Carlton	Barrel Aging:	17 months in French oak barrels, 30% new
Harvest Dates:	End of September – beginning of October 2017	Cases Produced:	2,000 (12 x 750ml)
Alc by Vol.:	13.5%	Date Bottled:	April 2019



DÉCOUVERTE VINEYARD PINOT NOIR 2018

This Pinot Noir features fruit from our second estate, Découverte Vineyard. The grapes are handpicked in the heart of the rolling landscape of the Dundee Hills wine region and defined by the red-fruit character and freshness typical of their volcanic Jory soils. At The Winery, the grapes are hand-sorted, and fermentation and maceration takes place in small lots, to retain the natural, original character of the site and vintage.

VINTAGE NOTES

2018 was an exceptional vintage with harmonious wines. The beginning of season was wet, then from May the growing season was ideal, sunny and dry. The bloom was accomplished with perfect weather conditions. July and August were some of the warmest and driest on record. At the beginning of September, the vines were really stressed, however from mid-September, two weeks of cool nights, following a few days of rain, helped the end of the maturation and allowed grapes to develop a complex aromatic profile and to retain a nice acidity.

TASTING NOTES

The wine reflects a beautiful and brilliant garnet color, with an expressive and complex nose of strawberry, plum, wild cherry, almond and licorice. The wine reveals an elegant palate, vibrant and complex, with delicate notes of noble wood, and very long and mineral finale.

AVA:	Dundee Hills	Barrel Aging:	17 months in French oak barrels, 30% new
Harvest Dates:	September 19th - 24th, 2018	Cases Produced:	2,300 (6 x 750ml)
Alc by Vol.:	13.50%	Date Bottled:	May 2020



WILLAMETTE VALLEY PINOT NOIR 2020

Our Willamette Valley Pinot Noir represents a blend of the finest vineyards in the Willamette Valley and includes grapes from our own estate vineyards, Résonance and Découverte. We work with like-minded wine growers throughout the area who share our commitment to cultivating terroir-driven Pinot Noir. The result is a cuvée that offers an authentic representation of the Willamette Valley AVA.

VINTAGE NOTES

The spring was relatively cool with mild frosts in early April - luckily without damage to the vineyards. The result was widespread issues with fruit set, the "coulure", giving small clusters and berries. The summer was warm and dry, with heat and hydric stress at the end of August, synonym of low disease pressure, and potentially high-quality fruits. On the first weekend of September, an extreme wind event happened, followed by fires and smoke. Résonance was relatively distant to the fires. We picked our Pinot noir from Home Ranch first, followed by Résonance and ending with Découverte. Despite the smoke, all the vats were revealing fruity expression and a beautiful texture. Macerations were long, between three and four weeks, and then all the wines have aged in barrels for seventeen months.

TASTING NOTES

A nice ruby color with bright reflection. Delicate and intense nose of violet, wild strawberry, blueberry, Rainier cherry, cloves, oak and cedar. Palate revealing a harmonious wine, balanced between fresh fruits, fine but expressive tannins and a vibrant acidity. A delicate but persistent finale.

AVA:	Willamette Valley	Barrel Aging:	15 months in French oak barrels, 30% new
Harvest Dates:	September 16th – October 5th, 2020	Cases Produced:	4,860 (12x750 ml)
Alc by Vol.:	13.5%	Date Bottled:	March 2022