

RESONANCE

VINEYARD

2007 Pulse Pinot Noir

Pulse Pinot noir is the second label of Resonance Vineyard. The 2007 Pulse is 100% estate grown and almost exactly the same clonal mix as the widely acclaimed 2006 Resonance Pinot: one-third Pommard, one-third original Wadensvil and one-third 777.

Pulse was fermented in three-year old Rousseau French oak 4-ton fermenters. The Pommard and Wadensvil were co-fermented and the 777 was fermented alone. The 777 and some of the Pommard and Wadensvil were harvested on September 29th. The remaining fruit was harvested on October 12th. The fruit cold-soaked for 4-7 days before spontaneous (no yeast inoculation) fermentation initiated. This spontaneous yeast fermentation is required by Demeter for Biodynamic® wine production.

Alcoholic fermentation lasted 6-8 days (depending on the fermenter) and all lots were pressed off just before dryness. All the wine went to barrel while still actively fermenting. We feel that the biological process of fermentation helps to better meld the wine with the oak. Spontaneous malolactic fermentation initiated in the barrels and was completed by late February. The wine was then treated with 44 ppm of sulfur dioxide and allowed to rest for the next six months. The wine was aged in Taransaud French oak barrels (25% new) for a total of 10 months before bottling.

Final blending occurred in late August. One lot was fined with gelatin to remove a little tannin. The final blend was filtered using state-of-the-art cross-flow filtration and bottled on September 6th.

All the fruit was Demeter-certified Biodynamic, but the wine is not certified as some common wine-making practices were employed to ensure wine quality and these actions (after malolactic fermentation) lost the certification status for the 2007 Pulse. While not formally classified as 'Biodynamic wine', the 2007 wine is 100% Resonance Vineyard and estate-bottled.

The Pulse name was selected because we felt it carried forward the energetic signature of Resonance Vineyard and owners Kevin and Carla Chambers' biodynamic farming practices.

The 2007 Pulse Pinot noir offers aromas of cherries and pomegranates backed by earth and spice notes. In the mouth it offers medium weight (only 12.7% finished alcohol) with delicate acidity and a lingering cherry aftertaste. Great with salmon, chicken, pork, creamy casseroles or hard-ripened cheeses. 1004 cases produced

Winemaking facility:

Carlton Winemaker's Studio, 801 N Scott, Carlton, OR 97111 www.carltonwinemakersstudio.com

Winemakers who shared the vintage: Kevin Chambers and Brian Marcy