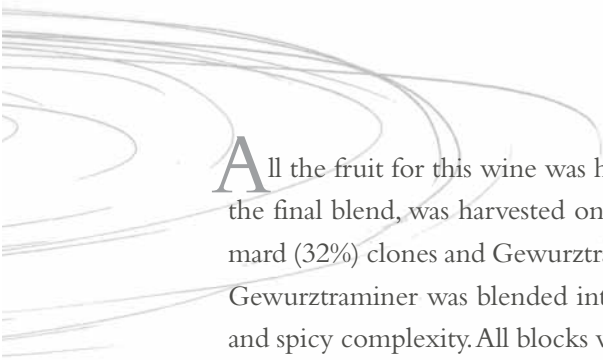


RESONANCE

VINEYARD

The Wine ~ By Kevin Chambers

2006 Resonance Pinot Noir



All the fruit for this wine was harvested on two days. The 777 clone, which constitutes about 30% of the final blend, was harvested on September 30th at about 26.5° Brix. The Wadensvil (30%) and Pommard (32%) clones and Gewurztraminer (8%) were all harvested on October 1st at about 25.5° Brix. The Gewurztraminer was blended into the Wadensvil and Pommard and co-fermented to heighten aroma and spicy complexity. All blocks were picked early in the day and transported to the Carlton Winemakers' Studio for processing while the fruit was still very cool (about 50°F). All the fruit was sorted and destemmed directly into fermentors. We used two 4-ton fermentors and five 1.5 ton fermentors.

All ferments were allowed to cold soak for 7-8 days before spontaneous fermentation initiated; no yeast was added to any fermentors. Natural grape sugars were so high (one fermentor was at 27.5° Brix during cold soak) we added purified, filtered and dynamized (passed through a flowform) water to reduce potential alcohol to about 14%. We also added two grams/liter of tartaric acid. The weather in late September was extremely hot (approaching 100°F), so the fruit actually got riper than we'd intended. But we were waiting for the 'best' astronomically appropriate days (according to the Biodynamic Calendar as prepared by Maria and Mathias Thun). In retrospect, we probably should have picked five days earlier, but hindsight is always so clear.

Alcohol fermentation lasted about 8 days before all lots were pressed off and allowed to settle for 24 hours before racking to barrel. Two-thirds new French oak and one-third neutral French oak were used for barrel aging. All the new barrels were produced by Taransaud Beaune and consisted of "Center of France" selected oaks with various toasting levels (medium to heavy toast). No sulfites were added until the wine completed spontaneous malolactic fermentation about the end of March. At that point, we added 30 ppm of free sulfur dioxide and the wine was allowed to rest for exactly 10 months. Only the 777 lot was racked prior to final racking in mid-August.

Our goal was to produce a Demeter-certified Biodynamic® wine that effectively communicated the terroir that is Resonance Vineyard. The resulting wine is highly aromatic, suggesting pomegranate and fresh raspberry fruit with a delightful clove-like spice. The acidity leaves the wine bright and lively; not heavy and cloying. In typical Resonance Vineyard fashion the tannins are polymerized leaving a silky, immediately enjoyable wine. We believe the wine will improve in the bottle for four to seven years (depending on cellar temperature) and then hold for up to 15 years.

No fining agents were used to make this wine. But we did employ state-of-the-art cross-flow filtration to assure biological stability of the finished wine. We've chosen to bottle the wine with the glass "Vino-Seal" stopper produced by Alcoa. We prefer this closure to cork because the glass seal will never taint the wine in any way. You can be assured of a fine vinous experience in every bottle of Resonance Vineyard Pinot Noir. The entire package is recyclable—please do so. 924 cases produced