

PinotFile

The First Wine Newsletter Exclusively Devoted to Pinotphiles

"Pinot Noir is more like a religion than a grape."

Resonance Vineyard

Kevin and Carla Chambers farm the 20-acre Resonance Vineyard biodynamically (Demeter certified) and make the wine at Carlton Winemaker's Studio under the corporate name of Reed & Reynolds. For nearly 20 years, the Chambers sold all of their grapes to other wineries, but starting with the 2006 vintage, they held back 14 tons of Pinot Noir and started producing wine under their own label. They plan to keep about half their production for their own Resonance Vineyard label and sell the other half to winemaker Peter Rosback of Sineann.

Kevin and Carla own Oregon Vineyard Supply and Results Partners, a vineyard management and development company that farms over 800 acres of vineyards in the northern Willamette Valley. Kevin was named Oregon Wine Industry Man of the year in 2005.

The Resonance Vineyard is located on a south-facing hillside in the Yamhill-Carlton District AVA. The entire site is dry-farmed. The Biodynamic® certification by Demeter encompasses the entire 32-acre farm. The Chambers craft a 150-ton organic compost pile every other year for ground application. The vines are virtually all own-rooted and the oldest blocks are 26 years of age.

2006 Resonance Vineyard Yamhill-Carlton District Willamette Valley Pinot Noir



13.8% alc., \$49, glass "Vino-Seal" stopper. The clonal mixture is Dijon 777, Pommard, and Wädenswil (about a third of each). The Pinot Noir was co-fermented with Gewürztraminer, also from Resonance Vineyard, to heighten aroma and spice complexity. Fermentation was carried out with natural yeasts and water was added to reduce the potential alcohol (natural grape sugars were as high as 27.5° Brix). Aging progressed in two-thirds new French oak. The wine was produced according to biodynamic standards. • *A full-scented nose of black cherries and strawberries with a hint of herbs and mocha. The flavors echo the aromas. A dancing Pinot that is light on its feet and supple in the mouth. The tannins are powdery and the sweet fruit leaves a memorable aromatic scent at the finish. This is one you will want to spend the night with.*

Resonance Pinot Noir is sold through retail distribution and on the website at www.resonancevineyard.com. Visit the very informative website for more information. 503-437-4212.