



OREGON

2019 Resplendent Pinot Noir

VINTAGE NOTES

- Though the timing of bud break was more consistent with long term averages, a rapid change to warmer conditions in May gave us every indication we would be ahead of 2018.
- Instead, we experienced slightly cooler and dryer conditions which persisted until early September!
- Of concern was that near harvest, wetter conditions increase the risk of damage to the fruit. Fortunately, October smiled on us turning out to be much dryer than normal.
- The wines retained acidity and at low to moderate alcohols. Excellent color, plush tannin and purity typify the reds and classic varietal character come forth in the whites.

HISTORY NOTES

- Ripe, round and approachable was our mantra as we set out selecting vineyard sites for Resplendent™ Pinot Noir.
- Distinctly rich, Resplendent™ Pinot Noir offers sumptuous tones of dark berry flavors underlain with spicy wood notes.

TASTING NOTES

Sultry and dark, aromas of black plum, Marionberry, fragrant carnation, and a whisper of vanilla entice and intrigue. The palate is ripe with juicy black cherry, fig, and a hint of the exotic smoky tea. Smooth and satisfying throughout, the finish lingers with dusty tannin and a hint of acidity.

TA: 0.61 gm/100mL

PH: 3.52

ALCOHOL: 13.5%

BLEND:

Pinot Noir.