2013 Anne Amie Vineyards
Twelve Oaks Estate
Chehalem Mountains AVA

Harvest
September 11 – October 4

Production
440 cases

Release Date
March 2016

Varietal Composition
100% Pinot noir

Vineyards
Twelve Oaks Estate 100%

Clones
828, P4, 667, Wadenswil, 2A, 777

Oak
aged 16 months in French oak, 31.6% new, 26.3% 1 year, 42.1% neutral

Soil Types
Laurelwood

AVA – Chehalem Mountains

Alcohol – 13.3%

Total Acidity – 6.0 g/L

pH – 3.59

Anne Amie is fully committed to sustainable farming and winemaking. The Anne Amie winery and all Anne Amie Estate Vineyards are Salmon Safe or LIVE certified.

Our Twelve Oaks Estate consists of multiple vineyard blocks, each with unique expressions to ensure an abundance of distinct flavors for blending. The Chehalem Mountains are home to Laurelwood soil, which produces wines with a core of red and black plum flavors and soft, plush tannins for a beautiful mouthfeel.

This wine is dedicated to the Virginia Tech Corps of Cadets and brother cadets Dr. Robert B. Pamplin, Jr. and Floyd I. Aylor.

VINIFICATION
Grapes were hand-picked and brought directly to the winery in 1/2-ton totes in perfect condition. They were then put onto a belted incline, and destemmed into two-ton, open-top, stainless steel fermenters. The must was cold-soaked for five days. Fermentation was complete in 10 days, then the wine was pressed back into two-ton tanks, settled overnight and racked into French oak barrels. The wine aged in French oak for 16 months, racked into neutral French oak after 10 months. It was then blended and bottled unfiltered and unfined and bottle-aged for 12 months before release.

VINTAGE DESCRIPTION
In vintages such as 2013, vineyard practices make or break the vintage. We are fortunate to have moved virtually exclusively to estate fruit for our production and came through a challenging vintage relatively unscathed. The Willamette Valley had an incredibly early start to the season, recording some of the earliest bud break dates known even to the pioneers. Both our Estate and Twelve Oaks sites broke bud close to each other in first week of April. We maintained decent weather right into flowering in early June, allowing our Estate site and the lower elevations at Twelve Oaks to set a decent crop. The cooler blocks at Twelve Oaks were only partially set or had not quite started flowering when an extended window of rain and cool temperatures set in. This created many "hens and chicks" (uneven berry size) in the clusters. So, Mother Nature thinned our vineyards for us, resulting in very balanced crop loads of 1.5 to 2 tons per acre, which is perfect for making a high quality wine. Summer precipitation in the Willamette Valley was close to a record low, which led to a warm, dry summer. In early September, everyone was excited about 2013. We saw fruit colored up and ripening into one of the earliest harvests on record. But around September 11th we started to see rain showing up in the 10-day forecasts. By the 16th, we realized that this rain was going to be a typhoon. Because we have complete control of our vineyards, we were able to harvest prior to the rain and also thin some sites and wait for flavors to develop. We picked our first Pinot noir on the 17th of September right behind the winery in what we call our "backyard." The fruit that came in was clean, ripe, full of flavor and utterly beautiful. We waited out the rain, and fortunately, October brought an extended warm, dry period in which we continued to pick. Our last Pinot noir was picked on October 14, nearly a month after the first Pinot noir was picked. Because of the field sorting and thinning, the remaining fruit came in 25% below our original estimates. Since we were given essentially three harvests in one - warm and early, cool and damp, and finally, warm and late, we have an amazing range of flavors to pull from for blending this year.

AROMA
dark cherries, dust, ripe red plum, bramble, vanilla, roasted fruit, chocolate

FLAVOR
dark chocolate, dark cherry, roasted chicory, black currant, plum, baking spices

FINISH
long with wonderful acidity

SUGGESTED FOOD PAIRINGS
duck with cherries, pumpkin risotto, caramelized onion and celery root tart, bison rib eye, wild boar pappardelle, delicata squash ravioli with brown butter and sage

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