



2007 Anne Amie
L'iris
Pinot Noir
Willamette Valley AVA

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| Harvest Dates | Production |
| October 2007 | 130 cases |
| Release Date | Retail |
| May 2010 | \$75.00 |

Varietal Composition

100% Pinot noir

Vineyards

Anne Amie Estate 33.33%
Hawk's View 25%
Zena Crown 41.67%

Clones

Pommard, Wadenswil, 115 & 828

Soil Types

Willakenzie
Laurelwood

AVA-Willamette Valley
(Yamhill-Carlton &
Chehalem Mountain)

Alcohol- 13.6%

Total Acidity- .63 g/100mL

pH- 3.46

*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.*

L'iris is a wine of grace and depth that exemplifies our commitment to age-worthy wines, while respecting the vineyard's terroir. We hand-select our finest blocks of Pinot noir to age in French oak barrels for 18 months. This elegant wine has a backbone of acidity and a spicy core layered with brambly, earthy notes and a long, rich finish mirroring the nuances of the Pinot noir grape itself.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton. They were hand sorted then destemmed into 2-ton, open top, stainless steel fermenters. The must was cold-soaked for five days and was followed by a fermentation of 10 days. The free-run wine was settled overnight and racked into French oak barrels where it completed malolactic fermentation. This wine was aged in French oak for 18 months (95% new oak), then blended and bottled unfiltered and unfined, and bottle aged for 18 months.

VINTAGE DESCRIPTION

We began the year with an ideal spring resulting in an excellent fruit set; however, the remainder of the summer produced weather conducive to disease. Our timing and techniques for disease control had to be precise. Difficult weather during harvest posed the greatest challenge. October was very cold and pick dates were postponed multiple times due to rain, but the extended hang time allowed the fruit to ripen slowly and achieve a balance between sugars, flavors, and organic acids. We started picking on September 24th and finished on October 31st. Working with an abundant and well-trained vineyard crew and a winery crew that understands the importance of patience turned a tricky 2007 into a very successful year.

AROMA

Strawberry, blackberry, raspberry, bramble, cedar, forest floor

FLAVORS

red cherry, raspberry, red currant, bacon, caramel

FINISH

long, bright, smooth tannins

SUGGESTED FOOD PAIRINGS

filet mignon, tournedos rossini, duck breast with blackberry sage sauce

Anne Amie
VINEYARDS

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