



2008 Anne Amie  
L'iris  
Pinot Noir  
Willamette Valley AVA

Harvest Dates	Production
October 2008	210 cases
Release Date	Retail
May 2011	\$75.00

**Varietal Composition**

100% Pinot noir

**Vineyards**

Anne Amie Estate 34%  
Twelve Oaks Estate  
-Boisseau 33%  
-Louise 22%  
Hawk's View 11%

**Clones**

Pommard, Wadenswil, 114, 667 &  
777

**Oak**

18 months in 33% new, 67% 1 year

**Soil Types**

Willakenzie  
Laurelwood

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

**Alcohol** - 13.5%

**Total Acidity** - .62 g/100mL

**pH** - 3.52

*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, blended and bottled unfiltered and unfinned, and then receives extended bottle aging.

**VINTAGE DESCRIPTION**

2008 was a Willamette Valley vintage we will all remember. The abnormally cool spring set bud break back three weeks to the fifth of May. This meant that all vine functions would have to happen within an even narrower timeframe. For fruit to ripen, we took extreme measures such as leaf pulling and shoot thinning. We doubled labor to perform these tasks in weeks instead of months to ensure the vines would function efficiently and achieve premium levels of flavor development. While our vines typically flower in mid-June, they flowered on the 4<sup>th</sup> of July. We greatly reduced vineyard crops which allowed the vine's remaining fruit to get to a solid stage of ripeness by the second week in October. 2008's was a surprisingly quick harvest, beginning on October 13<sup>th</sup> and ending on October 29<sup>th</sup>.

**AROMA**

blackberry, black currant, graham, lavender, cedar, forest floor

**FLAVORS**

black cherry, black currant, horehound, cedar, vanilla

**FINISH**

long, rich, smooth tannins

**SUGGESTED FOOD PAIRINGS**

pork medallions, wild mushroom risotto, duck breast with cranberry compote

*Anne Amie*  
VINEYARDS

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