



2010 Anne Amie Estate Vineyard Pinot Noir Yamhill-Carlton AVA

Harvest Dates
October 28 - November 5

Production
124 cases

Release Date
May 2013

Retail
\$50.00

Varietal Composition

100% Pinot noir

Vineyards

Anne Amie Estate 100%

Clones

Pommard (P3)
Dijon 115

Oak

Aged 16 months in French oak
(60% new, 20% 1 year, 20% neu-
tral)

Soil Types

Willakenzie

AVA - Yamhill-Carlton

Alcohol - 13.4%

Total Acidity - 5.9 g/L

pH - 3.58

Our Estate Vineyard rests on the unique Mineral Springs ridge in Yamhill-Carlton, in the shadow of the Pacific Coast Range, which accounts for a growing season of warm, dry days and cool nights. This blend of our Pommard (P3) and Dijon 115 clones grown on Willakenzie soil, uplifted marine sediment, shows the depth of fruit and rich tannins that exemplify the vineyard that we affectionately call our “backyard.”

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 unfinned and bottle-aged for 12 months before release.

VINTAGE DESCRIPTION

The 2010 vintage was a test of the limits our climate places on our ability ripen vinifera. When someone tastes through our 2010 wines, they will find we were thoroughly successful in meeting this challenge. Through careful attention paid to the ongoing changes in weather during the course of the vintage and a well planned crop level adjustment, we were able to approach the late phases of the growing season, the ripening season, well prepared for any weather Mother Nature would send our way. A full two weeks of sunny skies arrived in mid-October, basking the grape clusters in light and a mild, drying heat. This sun, enabled us to nail the target indicators of wine grape ripeness: sugars, pH and most importantly a great level of complex flavors emanating from the skins. The majority of our blocks came to ripeness within a short week. With a determined harvest crew, we were able to pick all 120 acres of our estate vineyards in a matter of five days, allowing us to bring it all in before a series of heavy rainstorms closed the window on the season. To sum it up, we were well prepared and ahead of the eight ball, giving us the opportunity to stand proud with another great vintage at Anne Amie.

AROMA

cola, briar, pemmican, black plum, violet, baking spice, earth

FLAVOR

black cherry, blueberry, thyme, smoked tea, black currant, black pepper

FINISH

long, clean, rich tannins with nice acidity

SUGGESTED FOOD PAIRINGS

steak tartare, hen of the woods mushroom risotto, fresh egg tagliatelle with parmesan, roasted quail, white pizza, onion tarte flambé

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. This wine has the following certifications:



Anne Amie
VINEYARDS

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