



2010 Anne Amie  
L'iris Pinot Noir  
Willamette Valley AVA

Harvest Dates  
early November

Production  
230 cases

Release Date  
May 2014

Retail  
\$60.00

**Varietal Composition**

100% Pinot noir

**Vineyards**

Anne Amie Estate 10%  
Twelve Oaks Estate 74.2%  
Rainbow Ridge 15.8%

**Clones**

P4, 667, 777, 114, 113, 115,  
Wadenswil

**Oak**

18 months in 20.5% new, 35% 1  
year, 44.5% neutral French oak

**Soil Types**

Willakenzie  
Laurelwood

AVA - Willamette Valley

Alcohol- 13.3%

Total Acidity- 6.1 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.*

*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**

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**

cinnamon stems, spice box, cherry cola, blueberry, cedar, black currant, forest floor

**FLAVORS**

black cherry, blackberry, cocoa, anise, marionberry, raspberry

**FINISH**

long, rich, fine tannins

**SUGGESTED FOOD PAIRINGS**

filet mignon, forest mushroom risotto, wild boar, brisket, buffalo, brown butter sage onion tart

Anne Amie  
VINEYARDS

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