



2010 Anne Amie Twelve Oaks Estate Pinot Noir Chehalem Mountains AVA

Harvest Dates
October 28 - November 5

Production
124 cases

Release Date
May 2013

Retail
\$50.00

Varietal Composition

100% Pinot noir

Vineyards

Twelve Oaks Estate 100%
Boisseau 40%
Louise 60%

Clones

114, 777, P4

Oak

40% new, 20% 1 year,
40% neutral

Soil Types

Laurelwood

AVA - Chehalem Mountains

Alcohol - 13.3%

Total Acidity - 6.3g/L

pH - 3.57

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 and allowed to begin fermentation on its own. Fermentation was complete in 10 days, then the wine was pressed back into two-ton tanks, settled 48 hours and racked into French oak barrels. The wine aged in oak for 16 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

kirsch, boysenberry, cinnamon, jasmine tea, leather, grilled bread, baking spices

FLAVOR

dark cherry, red currant, blackberry, anise pastilles, graham, bramble, herbs & spices

FINISH

long, structured, spicy tannins

SUGGESTED FOOD PAIRINGS

duck with cherries, wild boar papperdelle, bison rib eye, quail with persillade, grilled portabella and brie, caramelized onion and celery root tart

Anne Amie
VINEYARDS

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