



## 2010 Anne Amie Winemaker's Selection Pinot Noir Willamette Valley AVA

Harvest Dates  
October 28 - November 5

Production  
1971 cases

Release Date  
February 2013

Retail  
\$35.00

**Varietal Composition**  
100% Pinot noir

**Vineyards**  
Anne Amie Estate 30.5%  
Twelve Oaks Estate 48.8%  
Rainbow Ridge 12.2%  
Alloro 8.5%

**Clones**  
P3, 113, 114, 115, 667, 777,  
Wadenswil

**Oak**  
aged 16 months in French oak,  
15% new, 34% 1 year, 51% neutral

**Soil Types**  
Willakenzie, Laurelwood

AVA - Willamette Valley

**Alcohol** - 12.9%

**Total Acidity** - 6.2 g/L

**pH** - 3.57

*Anne Amie is fully committed to sustainable farming and wine-making. The Anne Amie winery and all Anne Amie Estate Vineyards are Salmon Safe or LIVE certified. This wine has the following certifications:*



The ultimate food wine, this Pinot noir is a brilliant match for any fare. From traditional Northwest cuisine, such as cedar-planked salmon or wild mushroom soup, to smoked or grilled meats - even just a great burger and truffle fries!

### VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. They were meticulously hand sorted on a shaker table then destemmed into 2-ton open top, stainless steel fermenters. The must was cold-soaked for seven to twenty one days, which was followed by fermentation that was completed in about a week. This is followed by an extended maceration, where the wine is evaluated daily for softening of tannins and roundness of palate. The wine was on the skins for a total of 28-40 days. After draining the fermenters by gravity, the free-run and light pressings were combined and settled for 48 hours. The wine was then racked by gravity into a mixture of new and used French oak barrels. The wine aged on lees in French oak barrels for 16 months and was then blended and bottled. Once bottled this wine was 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

blueberry, wild cherry, violet, sweet tobacco, baking spice, porcini, cedar

### FLAVOR

bright, elegant, ripe plum, ripe strawberry, kirsch, clove, duff

### FINISH

good structure, long racy acidity, smooth tannins

### SUGGESTED FOOD PAIRINGS

roast game hen, pâté, oven roasted vegetables, char-grilled octopus, Peking duck, lamb, any 5-spice dish

*Anne Amie*  
VINEYARDS

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