



## 2011 Anne Amie Estate Vineyard Pinot Noir Yamhill-Carlton AVA

**Harvest**  
early November

**Production**  
198 cases

**Release Date**  
November 2013

**Retail**  
\$40

### Varietal Composition

100% Pinot noir

### Vineyards

Anne Amie Estate 100%

### Clones

P4, 115

### Oak

aged 16 months in French oak, 3% new, 25% 1 year, 72% neutral

### Soil Types

Willakenzie

AVA - Yamhill-Carlton

Alcohol - 13.4%

Total Acidity - 6.5 g/L

pH - 3.55

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 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 (P4) 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 unfined and bottle-aged for 12 months before release.

### VINTAGE DESCRIPTION

Every 30 years or so, a growing season like 2011 comes to pass. The last similar vintage was in 1984, still the early years of the Oregon wine industry. Spring started well into May, with budbreak beginning on the 5th, as it did in 2008. However, unlike 2008, we had cool wet weather, which protracted the budbreak window to last 3 weeks. This late start to the season meant we would have late flowering period, late véraison, and late harvest. And how we did. We normally expect bloom to be somewhere in mid June. This year, we saw the beginning of bloom from July 6th at our warmest site to July 14th at our coolest site. One positive note about bloom being so late in the season is that Oregon has excellent weather in July. No rain plus the warm weather gave us a fruit set that was extraordinary. The crop size, cluster size and berry size on the Pinot noir were among the largest we have ever witnessed. As we do every year, we spared no expense in hand-working the vines into balance. Crop thinning efforts to obtain the correct level of crop load were a necessary step in 2011. We did everything in our means to prepare our vines for a very late harvest. It was up to Mother Nature, and we were ready. We knew it was going to be late. September started, and we hadn't seen the onset of véraison. Fortunately, an incredible September and a beautiful October Indian summer saved us from potential disaster. What we saw in our Pinot noirs was a very slow but sure sugar accumulation, and therefore a slow acid degradation, as expected. But what amazed us were the incredible levels of flavor forming in the skins, due to the ideal temperatures and sunlight we received so late in the year. Harvest began October 27th and ended on the 6th of November, almost two weeks later than average. We held out with as much patience as we could, and then we went for it. And we are very pleased with the results.

### AROMA

pomegranate, blueberry, candied ginger, char, peppercorn

### FLAVOR

Ranier cherries, blueberries, red currant, baking spices

### FINISH

long, 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*  
VINEYARDS

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