



2011 Anne Amie Twelve Oaks Estate Pinot Noir Chehalem Mountains AVA

Harvest
early November

Production
194 cases

Release Date
November 2013

Retail
\$40.00

Varietal Composition

100% Pinot noir

Vineyards

Twelve Oaks Estate 100%

Clones

115, P4, 777, Wadenswil

Oak

25% new, 18% 1 year,
57% neutral

Soil Types

Laurelwood

AVA - Chehalem Mountains

Alcohol - 13.4%

Total Acidity - 6.2g/L

pH - 3.64

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

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

dark cherries, chocolate, cinnamon, ripe red plum, bramble, roasted fruit

FLAVOR

dark chocolate, dark cherry, roasted chicory, bramble, baking spices

FINISH

long, wonderful acidity

SUGGESTED FOOD PAIRINGS

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

Anne Amie
VINEYARDS

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