



## 2012 Anne Amie Estate Vineyard Pinot Noir Yamhill-Carlton AVA

**Harvest**  
October 5 -12

**Production**  
150 cases

**Release Date**  
March 2015

**Retail**  
\$40

### Varietal Composition

100% Pinot noir

### Vineyards

Anne Amie Estate 100%

### Clones

P4, 115

### Oak

aged 16 months in French oak, 16.6% new, 66.7% 1 year, 16.7% neutral

### Soil Types

Willakenzie

AVA - Yamhill-Carlton

Alcohol - 13.7%

Total Acidity - 6.4 g/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 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 unfinned and bottle-aged for 12 months before release.

### VINTAGE DESCRIPTION

After two vintages with some of the coolest temperatures on record, 2012 presented us with warm, consistent weather. It is amazing what 100 plus days without rain will do! A cool spring and rain during flowering led to small clusters, less than 50% of normal size. Some of our vineyard blocks at the 12 Oaks Estate had as little as 0.6 tons per acre. That said, on the positive side, we had to do hardly any thinning or dropping of fruit this year. Nature did it for us. Tiny grape clusters, paired with dry summer and fall weather, produced Pinot noirs of deep color and rich fruit character and should lead to wines with amazing concentration and aging potential. On the white wine side, we have wines with wonderful fruit concentration and acidity. Our cumulative growing degree days (GDD, a measurement of time spent in temperatures between 50 and 95 degrees Fahrenheit) was a solid annual average: in the 2350 GDD range for our Estate site and 2250 GDD for our Twelve Oaks site. (Our ideal is 2300 GDD, though we have seen incredible wines come from much less heat accumulation.) What was so ridiculously great about 2012 was, although it was dry, it was never that hot. We rarely saw temperatures in the 90'sF and never really came close to 100F. We had almost 0% botrytis mold in our fruit, which is incredible. If there is such thing as a textbook harvest, 2012 would definitely qualify. The dream vintage combination of a low natural crop load, a warm dry summer, minimal disease pressure, and perfectly ripened fruit came true, with only one downside, there is not enough wine.

### AROMA

blueberry, wet stone, forest, dark cherry, char

### FLAVOR

ripe black cherries, blueberries, chocolate nibs, roast meat, blackberry

### FINISH

long, rich with nice acidity

### SUGGESTED FOOD PAIRINGS

venison, wild boar papperdelle, bison rib eye, lamb shank, wild mushroom and burrata bruschetta, fresh egg tagliatelle with parmesan

*Anne Amie*  
VINEYARDS

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