



2012 Anne Amie Winemaker's Selection Pinot Noir Willamette Valley AVA

Harvest
October 5 - 18

Production
3050 cases

Release Date
March 2015

Retail
\$30

Varietal Composition

100% Pinot noir

Vineyards

Anne Amie Estate 29%
Twelve Oaks Estate 67.2%
Zena Crown 3.8%

Clones

P4, 115, Wadenswil, 113,
114, 667, 777, 828

Oak

aged 16 months in French
oak, 31.3% new, 29% 1
year, 39.7% neutral

Soil Types

Willakenzie, Laurelwood,
Nekia

AVA - Willamette Valley

Alcohol - 13.6%

Total Acidity - 6.1 g/L

pH - 3.58

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.

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 was aged on lees in French oak barrels for 16 months and then blended and bottled. Once bottled this wine was 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

blackberry, bramble, sweet tobacco, graham, cardamom

FLAVOR

sweet dark cherries, forest floor, dark chocolate nibs, blackberry, chai

FINISH

long with rich, smooth tannins and acidity

SUGGESTED FOOD PAIRINGS

beef tournedos, roast game hen, pork rillettes, oven roasted vegetables, Peking duck, lamb belly, venison, chanterelle risotto, pozole

Anne Amie
VINEYARDS

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