



**2012 Anne Amie Vineyards  
Brut Rosé  
Chehalem Mountains AVA**

**Harvest**  
September 2012

**Production**  
260 cases

**Release Date**  
February 14, 2016

**Varietal Composition**

100% Pinot noir

**Vineyards**

Twelve Oaks Estate 100%

**Soil Types**

Laurelwood

**AVA - Chehalem  
Mountains**

**Alcohol - 12%**

**Total Acidity - 9.9 g/L**

**pH - 2.95**

**Residual Sugar - .03%**

**VINIFICATION**

The 2011 Brut rose' is 100% Pinot noir, sourced exclusively from our Twelve Oaks Estate on Chehalem Mountain. It is sourced from cool, high elevation vineyard sites, based on acidity. The grapes arrive to the winery in half-ton totes and are immediately hand sorted and de-stemmed into 2-ton stainless steel tanks. The stems are reserved for pressing and kept in cold storage, while the must cold soaks for several days. The Pinot noir is pumped over several times a day until the proper tannin ratio is perceived by taste. The tanks are then drained of their free run by gravity, and the stems and the grapes are loaded into the press, again, by gravity. The press runs on a champagne cycle, eliminating unnecessary tumbling and extraction of bitter tannins. The light pressings and subsequent heavier pressings are all kept separate. The juice is settled for 48 hours before going into a combination of neutral French oak and stainless steel barrels for fermentation. Upon completion of fermentation, the base wines are tasted, blended, and bottled. They age sur lie, en tirage, for 3 years, at which time they are riddled and then disgorged. A dosage is added before bottling, corking and labeling. The finished wine is allowed to rest for at least four 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**

Alpine strawberry, shortbread cookie, cardamom, orange blossom, flinty, peach, tangerine

**FLAVOR**

bing cherry, baking spice, sugar cookies, Meyer lemon, apricot

**FINISH**

long and zesty

**SUGGESTED FOOD PAIRINGS**

ANYTHING!

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.

*Anne Amie*  
VINEYARDS

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