



2012 Anne Amie Cuvée A
Midnight Saignée Rosé of Pinot Noir
Willamette Valley

Harvest Dates
September 21 - October 26

Production
339 cases

Release Date
March 2013

Retail
\$17.00

Varietal Composition
100% Pinot noir

Vineyards
Anne Amie Estate 24.8%
Twelve Oaks Estate 68.2%
Zena Crown 7%

AVA - Willamette Valley

Alcohol - 12.9%

Total Acidity - 7.4g/L

pH - 3.18

Residual Sugar - 0.42%

Midnight Saignée is a dry, deeply fruity wine, layered with complex Pinot noir character. A saignée requires timing and balance, and like much of harvest, the right moment often occurs late at night. We produce a limited amount of this wine each year, using the saignée technique and fermenting in neutral French oak barrels.

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 five days. On the 2nd day of the cold soak all Pinot noir fermenters received a saignée (bleeding off a small percentage of juice) in order to concentrate flavors (and control alcohol levels). This rosé wine is a blend of all of our pinot noir saignée lots representing multiple vineyards and AVAs. Each lot was racked to neutral French oak barrels and barrel fermented using multiple yeast cultures. It was fermented to dryness and allowed to remain on the lees until blending. Each barrel was evaluated and only the finest were selected for our Midnight Saignée Rosé.

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

Oregon strawberries, spiced cookies, Bing cherries, cigar box, orange blossom

FLAVOR

maraschino cherries, chai spice, white pepper, Oregon strawberries

FINISH

long, dry

SUGGESTED FOOD PAIRINGS:

grilled shrimp créole, hard cheeses, salumi, potato chips, fresh figs, chèvre, a beautiful day

Anne Amie is fully committed to sustainable farming and winemaking. The Anne Amie winery and all Anne Amie Estate Vineyards are Salmon Safe and LIVE certified.

Anne Amie
VINEYARDS