



2013 Anne Amie Vineyards Estate Vineyard Pinot Noir Yamhill Carlton AVA

Harvest
September 10 - 26

Production
215 cases

Release Date
March 2016

Varietal Composition

100% Pinot noir

Vineyards

Anne Amie Estate 100%

Clones

P4, 115

Oak

aged 16 months in French oak, 16.7% new, 50% 1 year, 33.3% neutral

Soil Types

Willakenzie

AVA - Yamhill-Carlton

Alcohol - 13.6%

Total Acidity - 6.1 g/L

pH - 3.53

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

In vintages such as 2013, vineyard practices make or break the vintage. We are fortunate to have moved virtually exclusively to estate fruit for our production and came through a challenging vintage relatively unscathed. The Willamette Valley had an incredibly early start to the season, recording some of the earliest bud break dates known even to the pioneers. Both our Estate and Twelve Oaks sites broke bud close to each other in first week of April. We maintained decent weather right into flowering in early June, allowing our Estate site and the lower elevations at Twelve Oaks to set a decent crop. The cooler blocks at Twelve Oaks were only partially set or had not quite started flowering when an extended window of rain and cool temperatures set in. This created many "hens and chicks" (uneven berry size) in the clusters. So, Mother Nature thinned our vineyards for us, resulting in very balanced crop loads of 1.5 to 2 tons per acre, which is perfect for making a high quality wine. Summer precipitation in the Willamette Valley was close to a record low, which led to a warm, dry summer. In early September, everyone was excited about 2013. We saw fruit colored up and ripening into one of the earliest harvests on record. But around September 11th we started to see rain showing up in the 10-day forecasts. By the 16th, we realized that this rain was going to be a typhoon. Because we have complete control of our vineyards, we were able to harvest prior to the rain and also thin some sites and wait for flavors to develop. We picked our first Pinot noir on the 17th of September right behind the winery in what we call our "backyard." The fruit that came in was clean, ripe, full of flavor and utterly beautiful. We waited out the rain, and fortunately, October brought an extended warm, dry period in which we continued to pick. Our last Pinot noir was picked on October 14, nearly a month after the first Pinot noir was picked. Because of the field sorting and thinning, the remaining fruit came in 25% below our original estimates. Since we were given essentially three harvests in one - warm and early, cool and damp, and finally, warm and late, we have an amazing range of flavors to pull from for blending this year.

AROMA

dark cherry, red plum, peppermint, forest, crushed stone, baking spice

FLAVOR

wild cherry, chocolate nibs, anise, blackberry, ripe strawberry

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 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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