



2014 Estate L'iris Pinot Noir Willamette Valley AVA

Harvest
September 2014

Production
277 cases

Release Date
Fall 2018

Varietal Composition

100% Pinot noir

AVA - Willamette Valley

Vineyards

Anne Amie Estate 57.7%
Twelve Oaks Estate 42.3%

Clones

114, 115, P4, 777,
Wadenswil 2A, 667

Oak

aged 17 months in French
oak, 39.4% new, 21.2% 1
year, 39.4% neutral

Soil Types

Willakenzie
Laurelwood

Alcohol - 13.7%

Total Acidity - 5.7 g/L

pH - 3.61

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.

L'iris is a wine of grace and depth that exemplifies our commitment to age-worthy wines, while respecting the vineyard's terroir. We hand-select our finest blocks of Pinot noir to age in French oak barrels for 16 months. This elegant wine has a backbone of acidity and a spicy core layered with brambly, earthy notes and a long, rich finish mirroring the nuances of the Pinot noir grape itself.

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 seven to 10 days. Fermentation was complete in 20 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 and was bottled unfiltered and unfined. It was then bottle-aged for a minimum of 12 months before release.

VINTAGE DESCRIPTION

Bud break started in April for both of our Estates, and the nice weather following gave us an excellent push toward an early bloom. Weather at bloom was variable, starting out warm then turning wet. The variable weather created a four-week bloom spread from our earliest block at the winery to our latest block of high elevation Pinot Gris at Twelve Oaks Estate. All of the fruit at the Anne Amie Estate was set and well past the actual bloom phase before we saw rain and cool temperatures. Twelve Oaks was about halfway through bloom before the weather changed. This diversity in bloom weather and fruit set gave us strength in our ability to spread out the risk associated with any unknown weather during harvest. Since the clock toward harvest starts at 50% bloom, it was comforting to know that a good portion of our fruit was tracking toward an early harvest, with the rest coming in on a more average harvest date. This year's average and larger cluster sizes with two to three clusters per shoot meant we had to thin extra crop, done to ensure we achieve maximum ripeness in an average year and consistently produce high quality wine. Summer came in force, and it was hot and dry. It was not a year where we had 100°F plus days, but we had many more than usual days in the 90°Fs. With little rain and such heat, our vines were forced to tap into moisture with their deep root systems. 2014 will be a vintage representative of wines running on that deep root system of survival. This environmental stress will surely play out in a positive way, via the rich wines produced this year.

We picked the blocks at the Twelve Oaks Estate for our soon to be launched sparkling wine program on September 13th. Our last pick finished up with our Müller-Thurgau at the Anne Amie Estate on Columbus Day October 13th.

AROMA

black cherry, dried cranberries, sandalwood, cedar, saddle leather, dusty road

FLAVOR

chewy dark cherry, forest floor, pemmican, flint, cardamom, blueberry, black tea

FINISH

long, with soft tannins and silky acidity

SUGGESTED FOOD PAIRINGS

spatchcock chicken, forest mushroom risotto, brown butter sage onion tart, cedar planked salmon, lamb chops, pork roast

Anne Amie
VINEYARDS

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