



2014 Estate "Marilyn" Brut Rosé Chehalem Mountains AVA

Harvest
September 2014

Production
287 cases

Release Date
February 14, 2018

Varietal Composition

100% Pinot noir

Vineyards

Twelve Oaks Estate 100%

Soil Types

Laurelwood

AVA

Chehalem Mountains

Alcohol - 12%

Total Acidity - 10.1 g/L

pH - 2.94

Residual Sugar - 0.03%

VINIFICATION

The 2014 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

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

pie cherry, baking spice, pomegranate, red currant, licorice, camellia flower

FLAVOR

bing cherry, nectarine, white strawberry, flint, sugar cookies, baking spice

FINISH

long and rich

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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