



2015 Anne Amie Vineyards Estate Vineyard Pinot Noir Yamhill-Carlton AVA

Harvest
September 2015

Production
405 cases

Release Date
September 2018

Varietal Composition

100% Pinot noir

Vineyards

Anne Amie Estate 100%

Clones

P4, 115, Wadenswil 2A

Oak

aged 16 months in French oak, 23.9% new, 35.8% 1 year, 40.3% neutral

Soil Types

Willakenzie

AVA

Yamhill-Carlton

Alcohol – 13.2%

Total Acidity – 5.6 g/L

pH - 3.49

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 partially destemmed into two-ton, open-top, stainless steel fermenters with a fair amount of whole cluster included. 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 bottled unfiltered and unfinned and bottle-aged for 12 months before release.

VINTAGE DESCRIPTION

The 2015 vintage was fast and furious, early and unrelenting. We knew we were in for an early harvest from the early bud break in March. The hot summer shaved a few more days off of the average rate of development for Pinot Noir in the Willamette Valley. Our first fruit was brought in on August 28th off of the Twelve Oaks Estate, marking the earliest harvest in Anne Amie Vineyards’ history. After picking for our sparkling wine, we waited two weeks for the next pick. On September 10th, we began harvesting blocks of Pinot Noir at both the Anne Amie Estate Vineyard and Twelve Oaks Estate. We have never had such a fruitful harvest, and fortunately, the growing conditions provided for clean fruit, and we did not have to worry about pests or birds. Harvest truly began in earnest on September 19th, a full 108 days after bloom, and it didn’t stop until our final pick on October 9th, with the last of the Müller-Thurgau coming off the vine. Cluster size was in the very large and the grapes were full of bold flavors. This is a vintage of large yields and exceptional quality.

AROMA

red cherry, black plum, forest floor, stems, baking spice, cola, leather

FLAVOR

wild cherry, anise, blackberry, tar, horehound, black pepper

FINISH

long, structured with nice acidity

SUGGESTED FOOD PAIRINGS

venison, rib eye, lamb shank, wild mushroom and burrata bruschetta, pork collar, fresh egg tagliatelle with parmesan, wild boar chili, oeufs en meurette, salmon

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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