



**2015 Anne Amie Vineyards
Two Estates Pinot Noir
Willamette Valley AVA**

Harvest
September 2015

Production
2557 cases

Release Date
September 2018

Varietal Composition
100% Pinot noir

Vineyards

Twelve Oaks Estate 67%
Anne Amie Estate 33%

Clones

115, P4, Wadenswil, 667,
777, 114, 828, 114

Oak

aged 16 months in French
oak, 37.6% new, 25.7% 1-
year, 36.7% neutral

Soil Types

Laurelwood
Willakenzie

AVA - Willamette Valley

Alcohol - 13.3%

Total Acidity - 5.6 g/L

pH - 3.56

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.

Our Two Estates Pinot Noir is a barrel selection chosen to produce the best reflection each vintage of our Twelve Oaks Estate and Anne Amie Estate vineyards. It is a graceful, elegant and restrained Pinot noir, with enough structure for long-term aging.

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 de-stemmed 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 unfined and bottle-aged for a minimum of 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

sassafras, red cherry, blackberry, briar, stems, dust, smoke, baking spice

FLAVOR

wild blackberries, black currant, dark cherry, baking spices, black plum, cola

FINISH

structured with refined tannins and good acidity

SUGGESTED FOOD PAIRINGS

chargrilled octopus, beer can chicken, grilled Branzino, smoked brisket, rack of lamb, grilled kale salad with Ricotta and plum, sautéed morels, flat iron steak, bitter artichoke

Anne Amie
VINEYARDS

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