



## 2015 Anne Amie Vineyards Twelve Oaks Estate Pinot Noir Chehalem Mountains AVA

**Harvest**  
September 2015

**Production**  
434 cases

**Release Date**  
September 2018

### Varietal Composition

100% Pinot noir

### Vineyards

Twelve Oaks Estate 100%

### Clones

Wadenswil 2A, 828, 777,  
P4, Musigny

### Oak

aged 16 months in French  
oak, 34.7% new, 23.8% 1  
year, 41.5% neutral

### Soil Types

Laurelwood

### AVA - Chehalem

Mountains

**Alcohol** - 13.3%

**Total Acidity** - 5.8 g/L

**pH** - 3.53

Our Twelve Oaks Estate consists of multiple vineyard blocks, each with unique expressions to ensure an abundance of distinct flavors for blending. The Chehalem Mountains are home to Laurelwood soil, which produces wines with a core of red and black plum flavors and soft, plush tannins for a beautiful mouthfeel.

This wine is dedicated to the Virginia Tech Corps of Cadets and brother cadets Dr. Robert B. Pamplin, Jr. and Floyd I. Aylor.

### 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 bottled unfiltered and unfinned 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

cocoa nibs, dark cherries, madrone tree, black plums, red velvet cake, anise, maple, bramble

### FLAVOR

dark chocolate, dark cherry, roasted chicory, black currant, black plum, baking spices

### FINISH

long, with ample tannins and acidity

### SUGGESTED FOOD PAIRINGS

Bolognese, duck with cherries, pumpkin risotto, caramelized onion and celery root tart, bison rib eye, delicata squash ravioli with brown butter and sage

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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