



2015 Anne Amie Vineyards Winemaker's Selection Pinot Noir Willamette Valley AVA

Harvest
September 2015

Production
4633 cases

Release Date
March 2017

Varietal Composition 100% Pinot noir

Vineyards

Anne Amie Estate 43.6%
Twelve Oaks Estate 56.4%

Clones

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

Oak

aged 10 months in French
oak, 17.3% new, 21.8% 1-
year, 60.9% neutral

Soil Types

Willakenzie, Laurelwood

AVA - Willamette Valley

Alcohol - 13.4%

Total Acidity - 5.4 g/L

pH - 3.58

The ultimate food wine, this Pinot noir is a brilliant match for any fare. From traditional Northwest cuisine, such as cedar-planked salmon or wild mushroom soup, to smoked or grilled meats - even just a great burger and truffle fries!

VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. They were meticulously hand sorted on a shaker table then destemmed into 2-ton open top, stainless steel fermenters. The must was cold-soaked for seven to ten days, which was followed by fermentation that was completed in about a week. This is followed by an extended maceration, where the wine is evaluated daily for softening of tannins and roundness of palate. The wine was on the skins for a total of 21-28 days. After draining the fermenters by gravity, the free-run and light pressings were combined and settled for 48 hours. The wine was then racked by gravity into a mixture of new and used French oak barrels. The wine was aged on lees in French oak barrels for 10 months and then blended and bottled. Once bottled this wine was aged for 6 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

dark cherry, sweet tobacco, horehound candy, cardamom, black tea, kirsch

FLAVOR

sweet dark cherries and berries, forest floor, anise, dark chocolate nibs, baking spice

FINISH

long with rich, smooth tannins and acidity

SUGGESTED FOOD PAIRINGS

roast game hen, pork rillettes, oven roasted vegetables, Peking duck, lamb sliders, venison, chanterelle risotto, pozole

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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