



2017 Winemaker's Selection Pinot Noir Willamette Valley AVA

Harvest
September/October 2017

Production
7388 cases

Release Date
September 2018

Varietal Composition
100% Pinot noir

Vineyards
Anne Amie Estate 39.3%
Twelve Oaks Estate 60.7%

Clones
113, 114, 115, 667, 777, 828,
Calera 90, P4, P5, Wadenswil
2A, Musigny 100

Oak
aged 10 months in French
oak, 21.7% new, 19.3% 1-year,
59% neutral

Soil Types
Willakenzie & Laurelwood

AVA - Willamette Valley

Alcohol - 13.6%

Total Acidity - 5.5 g/L

pH - 3.54

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.

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.

VINTAGE DESCRIPTION

After early bud breaks and warmer than average vintages in 2015 and 2016, expectations for 2017 were more of the same. Surprisingly, bud break came in the second half of April, two to three weeks later than 2015 and 2016, but typical timing for the northern Willamette Valley. May and early June wavered between showers and sun, which kept us guessing where 2017 was headed. Late June brought sunshine, clear skies, and warm temperatures that were ideal for flowering. By late July, crop estimates were showing that the average cluster was 25-30% larger than normal. This was the result of a warm initiation period in the summer of 2016, when the flowering structure is forming inside the bud, and the warm and dry flowering of 2017 that allowed for all the flowers to fertilize. August was busy with the crew reducing the crop, a heat wave in the 100s, and smoke hanging in the stratosphere from forest fires in the Columbia gorge. It looked like another hot end to a season and a sprint to harvest. However, temperatures returned to the low 80s and 70s in September, allowing flavors to build as Brix levels stabilized. Our sparkling blocks were picked in early September and still wine grapes were harvested from the end of September into the third week of October, just before the rains.

AROMA

red cherry, strawberry, sassafras, cardamom, fig

FLAVOR

red cherry, clove, baking spice, fig, cassis, cola

FINISH

long with smooth tannins and acidity

SUGGESTED FOOD PAIRINGS

roisserie chicken, sweetbreads, oven roasted vegetables, duck confit, lamb sliders, venison, chanterelle risotto, cassoulet, roast sturgeon, bouillabaisse

Anne Amie
VINEYARDS

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