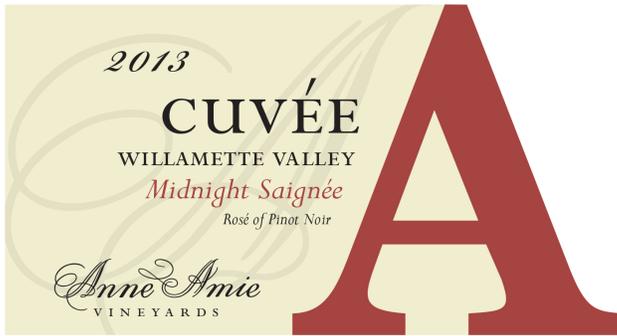


**2013 Anne Amie Cuvée A
Midnight Saignée Rosé of Pinot Noir
Yamhill-Carlton AVA**



Harvest
September 17 - October 14

Production
500 cases

Release Date
March 2014

Retail
\$17

Varietal Composition
100% Pinot noir

Vineyards
Anne Amie Estate 38%
Twelve Oaks 62%

Soil Types
Willakenzie
Laurelwood

AVA - Yamhill-Carlton

Alcohol - 12.8%

Total Acidity - 6.4 g/L

pH - 3.29

Residual Sugar - 0.37%

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.

Midnight Saignée is a dry, deeply fruity wine, layered with complex Pinot noir character. A saignée requires timing and balance, and like much of harvest, the right moment often occurs late at night. We produce a limited amount of this wine each year, using the saignée technique and fermenting in neutral French oak barrels.

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 five days. On the 2nd day of the cold soak all Pinot noir fermenters received a saignée (bleeding off a small percentage of juice) in order to concentrate flavors (and control alcohol levels). This rosé wine is a blend of all of our pinot noir saignée lots representing multiple vineyards and AVAs. Each lot was racked to neutral French oak barrels and barrel fermented using multiple yeast cultures. It was fermented to dryness and allowed to remain on the lees until blending. Each barrel was evaluated and only the finest were selected.

VINTAGE DESCRIPTION

In vintages such as 2013, vineyard practices make or break the vintage. We are fortunate to have moved virtually exclusively to estate fruit for our production and came through a challenging vintage relatively unscathed. The Willamette Valley had an incredibly early start to the season, recording some of the earliest bud break dates known even to the pioneers. Both our Estate and Twelve Oaks sites broke bud close to each other in first week of April. We maintained decent weather right into flowering in early June, allowing our Estate site and the lower elevations at Twelve Oaks to set a decent crop. The cooler blocks at Twelve Oaks were only partially set or had not quite started flowering when an extended window of rain and cool temperatures set in. This created many "hens and chicks" (uneven berry size) in the clusters. So, Mother Nature thinned our vineyards for us, resulting in very balanced crop loads of 1.5 to 2 tons per acre, which is perfect for making a high quality wine. Summer precipitation in the Willamette Valley was close to a record low, which led to a warm, dry summer. In early September, everyone was excited about 2013. We saw fruit colored up and ripening into one of the earliest harvests on record. But around September 11th we started to see rain showing up in the 10-day forecasts. By the 16th, we realized that this rain was going to be a typhoon. Because we have complete control of our vineyards, we were able to harvest prior to the rain and also thin some sites and wait for flavors to develop. We picked our first Pinot noir on the 17th of September right behind the winery in what we call our "backyard." The fruit that came in was clean, ripe, full of flavor and utterly beautiful. We waited out the rain, and fortunately, October brought an extended warm, dry period in which we continued to pick. Our last Pinot noir was picked on October 14, nearly a month after the first Pinot noir was picked. Because of the field sorting and thinning, the remaining fruit came in 25% below our original estimates. Since we were given essentially three harvests in one - warm and early, cool and damp, and finally, warm and late, we have an amazing range of flavors to pull from for blending this year.

AROMA

red raspberry, rhubarb, ash rind goat cheese, cigar box, blood orange

FLAVOR

Oregon strawberries, chai spice, tea tree oil, white pepper, feijoa

FINISH

long, dry, round

SUGGESTED FOOD PAIRINGS

grilled shrimp, hard cheeses, salumi, popcorn, fresh figs, chèvre, a beautiful day

Anne Amie
VINEYARDS