



**2015 Anne Amie Cuvée A  
Midnight Saignée Rosé of Pinot Noir Yamhill-  
Carlton AVA**

**Harvest**  
September 2015

**Production**  
1265 cases

**Release Date**  
March 2016

**Varietal Composition**  
100% Pinot noir

**Vineyards**  
Anne Amie Estate 28.5%  
Twelve Oaks 71.5%

**Soil Types**  
Willakenzie  
Laurelwood

**AVA** – Willamette Valley

**Alcohol** – 12.5%

**Total Acidity** – 6.6 g/L

**pH** - 3.19

**Residual Sugar** – 0.24%

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**

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 Muller-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**

red raspberry, cigar box, blood orange, strawberries and cream, feijoa

**FLAVOR**

Oregon strawberries, chai spice, white pepper, Ranier cherry

**FINISH**

long, dry, mineral

**SUGGESTED PAIRINGS**

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

*Anne Amie*  
VINEYARDS

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