



2015 Anne Amie Vineyards Twelve Oaks Estate Gamay Noir Chehalem Mountains AVA

Harvest
September 2015

Production
286 cases

Release Date
May 2017

Varietal Composition
100% Gamay Noir

Vineyards
Twelve Oaks Estate

Soil Types
Laurelwood

AVA
Chehalem Mountains

Alcohol – 13.6%

Total Acidity – 6.1 g/L

pH - 3.38

Inspired by Gamay from both France and Oregon, our Twelve Oaks Estate Gamay Noir is made in the traditional manner, utilizing both carbonic and extended maceration. This results in an age worthy wine brimming with ripe, dark berry flavors, lithe tannin and lively acidity.

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 into 2-ton open top, stainless steel fermenters, which were then sealed with a stainless steel lid. About 25% of the grapes were left as whole cluster. The must was cold-soaked for seven to ten days without oxygen contact, which was followed by fermentation that was completed in about a week. This is followed by an extended maceration without oxygen contact, where the wine is evaluated daily for softening of tannins and roundness of palate. The wine was on the skins for a total of around 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 until bottled and then aged in bottle 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

kirsch, raspberry, cherry, potting soil, tobacco, pemmican, violets

FLAVOR

sappy dark cherry, black currant, raspberry, strawberry

FINISH

long, acid driven, with a beautiful rusticity

SUGGESTED PAIRINGS

roast black cod with lentils, chicken tagine, pork sausages, brie, spanakopita, roasted vegetables, hanger steak, Thanksgiving dinner

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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