



2016 Twelve Oaks Estate Gamay Noir Chehalem Mountains AVA

Harvest
September 2016

Production
344 cases

Release Date
September 2018

Varietal Composition
100% Gamay Noir

Vineyards
Twelve Oaks Estate

Soil Types
Laurelwood

AVA
Chehalem Mountains

Alcohol – 13.3%

Total Acidity – 6.4 g/L

pH - 3.37

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

2016 was the earliest bud break and first pick we've witnessed at Anne Amie Vineyards. The year started much like the beginning of 2015, with an early bud break around the 1st of April. We came through the normal April showers into a beautiful dry and warm May. The heat was on, the rains were average, and we had a lot of fast shoot growth. It was a rush to keep up with shoot thinning needed to keep the canopy open, to allow more airflow and control having too much crop per foot of vine. There are usually 25 or so management passes made through our vineyards every year. Historically we have had 5.5 months to accomplish this work, but in the last two vintages, it has been compressed down to 4.5 months. Flowering begins at the Estate Vineyard and ends at Twelve Oaks Estate. The new norm seems to be a late May bloom. Even though we had an unusually warm spring and early bud break, moderate summer conditions with fewer heat spikes led to a cooler year than either the 2014 or 2015 vintages. Crop yields are slightly lower this year than the last few years, due to a heat spike at flowering and a little desiccation later in August, plus a reduced berry size attributed to almost 15% smaller clusters than normal. It was a perfect scenario for a higher concentration of flavors. Our first pick this year was August 26th for our sparkling wines. Some rains came in early September which gave the vines a much-needed drink and allowed us over a week to stage things in the winery for the harvest of the still wines, beginning on September 12th. It cooled down into the 60's and 70's for most of the remainder of September, which gave us the opportunity to bring the fruit in at relatively relaxed pace. Our last pick, the Muller-Thurgau for the dessert wines, was picked on October 11th. Many Oregon wineries reported their grapes needed to be harvested all at once this year, however, for us, the differences in growing conditions between our Anne Amie Estate and Twelve Oaks Estate allowed us to pick at a relaxed pace. Having 100% estate grown fruit for our wines has really been a blessing in these warmer vintages. There is a marked concentration and density in the Pinot noir this year because of the naturally occurring smaller berry size. The 2016 wines show deep color, aromas and flavors. The wines from 2016 will resemble the best qualities of both 2014 and 2015, with the concentration of 2014 and the acidity and grace of 2015.

AROMA

raspberry, black tea, potting soil, tobacco, violets

FLAVOR

black currant, raspberry, strawberry, fruit leather

FINISH

long, acid driven, with a beautiful rusticity

SUGGESTED PAIRINGS

roast black cod with lentils, chicken tagine, 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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