



2009 Anne Amie
L'iris
Pinot Noir
Willamette Valley AVA

Harvest Dates September 2009	Production 260 cases
Release Date TBD	Retail \$60.00

Varietal Composition

100% Pinot noir

Vineyards

Anne Amie Estate 20%
Twelve Oaks Estate 50%
-Boisseau 30%
-Louise 20%
Zena Crown 20%
Alloro 5%
Greyhorse 5%

Clones

Pommard, 777, 115, 828

Oak

18 months in 20% new, 40% 1
year, 40% neutral French oak

Soil Types

Willakenzie
Laurelwood
Nekia

AVA - Willamette Valley

Alcohol - 14.1%

Total Acidity - .56 g/100mL

pH - 3.63

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.

L'iris is a wine of grace and depth that exemplifies our commitment to age-worthy wines, while respecting the vineyard's terroir. We hand-select our finest blocks of Pinot noir to age in French oak barrels for 18 months. Then we age this wine in bottle until we feel it is ready for release, a minimum of 12 months. This elegant wine has a backbone of acidity and a spicy core layered with brambly, earthy notes and a long, rich finish mirroring the nuances of the Pinot noir grape itself.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton. They were hand sorted then destemmed into 2-ton, open top, stainless steel fermenters. The must was cold-soaked for five days and was followed by a fermentation of 10 days. The free-run wine was settled overnight and racked into French oak barrels where it completed malolactic fermentation. This wine was aged in French oak for 18 months, blended and bottled unfiltered and unfinned, and then receives extended bottle aging.

VINTAGE DESCRIPTION

2009 was a vintage of great abundance - in both flavors and good weather. We were happy to see bud break occur at a normal date - April 21st at our Twelve Oaks Estate. Unusually nice weather surrounding the weeks of flowering and fruit set played a large role in delivering a larger than average cluster and berry size in 2009. We were expecting large yields; however, aggressive management and balanced vigor in our vines mitigated these predictions. Achieving ripeness in the clusters was delightfully simple in 2009. Plenty of beautiful autumn weather brought acids, flavors and sugars into a perfect state of ripeness across our various vineyards in the Chehalem Mountain and Yamhill-Carlton appellations.

AROMA

cinnamon stems, spice box, cherry cola, blueberry, cedar, black currant, forest floor

FLAVORS

black cherry, blackberry, cocoa, anise, marionberry, raspberry

FINISH

long, rich, fine tannins

SUGGESTED FOOD PAIRINGS

filet mignon, forest mushroom risotto, wild boar, brisket, buffalo, brown butter sage onion tart

Anne Amie
VINEYARDS

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