



**2011 Anne Amie  
Winemaker's Selection Pinot Noir  
Willamette Valley AVA**

**Harvest**  
early November

**Production**  
4286 cases

**Release Date**  
January 2014

**Retail**  
\$30

**Varietal Composition**

100% Pinot noir

**Vineyards**

Anne Amie Estate 44.1%  
Twelve Oaks Estate 42%  
Rainbow Ridge 9.8%  
Alloro 4.1%

**Clones**

P4, 115, Wadenswil, 113,  
114, 667, 777, 828

**Oak**

aged 16 months in French  
oak, 29.9% new, 10.3% 1  
year, 59.8% neutral

**Soil Types**

Willakenzie, Laurelwood,  
Nekia

**AVA** - Willamette Valley

**Alcohol** - 13.1%

**Total Acidity** - 6.4 g/L

**pH** - 3.56

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.

The ultimate food wine, this Pinot noir is a brilliant match for any fare. From traditional Northwest cuisine, such as cedar-planked salmon or wild mushroom soup, to smoked or grilled meats - even just a great burger and truffle fries!

**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 seven to twenty one days, which was followed by fermentation that was completed in about a week. This is followed by an extended maceration, where the wine is evaluated daily for softening of tannins and roundness of palate. The wine was on the skins for a total of 28-40 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 16 months and then blended and bottled. Once bottled this wine was aged for 12 months before release.

**VINTAGE DESCRIPTION**

Every 30 years or so, a growing season like 2011 comes to pass. The last similar vintage was in 1984, still the early years of the Oregon wine industry. Spring started well into May, with budbreak beginning on the 5th, as it did in 2008. However, unlike 2008, we had cool wet weather, which protracted the budbreak window to last 3 weeks. This late start to the season meant we would have late flowering period, late véraison, and late harvest. And how we did. We normally expect bloom to be somewhere in mid June. This year, we saw the beginning of bloom from July 6th at our warmest site to July 14th at our coolest site. One positive note about bloom being so late in the season is that Oregon has excellent weather in July. No rain plus the warm weather gave us a fruit set that was extraordinary. The crop size, cluster size and berry size on the Pinot noir were among the largest we have ever witnessed. As we do every year, we spared no expense in hand-working the vines into balance. Crop thinning efforts to obtain the correct level of crop load were a necessary step in 2011. We did everything in our means to prepare our vines for a very late harvest. It was up to Mother Nature, and we were ready. We knew it was going to be late. September started, and we hadn't seen the onset of véraison. Fortunately, an incredible September and a beautiful October Indian summer saved us from potential disaster. What we saw in our Pinot noirs was a very slow but sure sugar accumulation, and therefore a slow acid degradation, as expected. But what amazed us were the incredible levels of flavor forming in the skins, due to the ideal temperatures and sunlight we received so late in the year. Harvest began October 27th and ended on the 6th of November, almost two weeks later than average. We held out with as much patience as we could, and then we went for it. And we are very pleased with the results.

**AROMA**

bright cherry, sweet tobacco, violet, milk chocolate

**FLAVOR**

tart cherries, forest floor, ripe strawberry, clove

**FINISH**

long feminine acidity, smooth tannins

**SUGGESTED FOOD PAIRINGS**

roast game hen, pork rillettes, oven roasted vegetables, char-grilled octopus, Peking duck, lamb belly, venison

*Anne Amie*  
VINEYARDS

6580 NE Mineral Springs Rd., Carlton, OR 97111  
www.anneamie.com | tel 503.864.2991 | fax 503.864.2203