



2012 Anne Amie Twelve Oaks Estate Boisseau Vineyard Pinot Noir Chehalem Mountains AVA

Harvest
October 11 - 18

Production
125 cases

Release Date
March 2015

Retail
\$40

Varietal Composition
100% Pinot noir

Vineyards
Twelve Oaks Estate 100%
(Boisseau Vineyard)

Clones
P4, 667, 777

Oak
aged 16 months in French
oak, 54.5% new, 18.2% 1
year, 27.3% neutral

Soil Types
Laurelwood

AVA - Chehalem
Mountains

Alcohol - 13.1%

Total Acidity - 6.2 g/L

pH - 3.51

Our Twelve Oaks Estate Boisseau Vineyard is at 750 feet elevation on Chehalem Mountains, making it our highest Pinot noir planting. The cool site, combined with Laurelwood soil, produces a wine with ripe berry flavors, focused acidity and supple tannins.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2-ton totes in perfect condition. They were then put onto a belted incline, and destemmed into two-ton, open-top, stainless steel fermenters. The must was cold-soaked for five days. Fermentation was complete in 10 days, then the wine was pressed back into two-ton tanks, settled overnight and racked into French oak barrels. The wine aged in French oak for 16 months, racked into neutral French oak after 10 months. It was then blended and bottled unfiltered and unfined and bottle-aged for 12 months before release.

VINTAGE DESCRIPTION

After two vintages with some of the coolest temperatures on record, 2012 presented us with warm, consistent weather. It is amazing what 100 plus days without rain will do! A cool spring and rain during flowering led to small clusters, less than 50% of normal size. Some of our vineyard blocks at the 12 Oaks Estate had as little as 0.6 tons per acre. That said, on the positive side, we had to do hardly any thinning or dropping of fruit this year. Nature did it for us. Tiny grape clusters, paired with dry summer and fall weather, produced Pinot noirs of deep color and rich fruit character and should lead to wines with amazing concentration and aging potential. On the white wine side, we have wines with wonderful fruit concentration and acidity. Our cumulative growing degree days (GDD, a measurement of time spent in temperatures between 50 and 95 degrees Fahrenheit) was a solid annual average: in the 2350 GDD range for our Estate site and 2250 GDD for our Twelve Oaks site. (Our ideal is 2300 GDD, though we have seen incredible wines come from much less heat accumulation.) What was so ridiculously great about 2012 was, although it was dry, it was never that hot. We rarely saw temperatures in the 90'sF and never really came close to 100F. We had almost 0% botrytis mold in our fruit, which is incredible. If there is such thing as a textbook harvest, 2012 would definitely qualify. The dream vintage combination of a low natural crop load, a warm dry summer, minimal disease pressure, and perfectly ripened fruit came true, with only one downside, there is not enough wine.

AROMA

strawberry, red velvet cake, licorice, pie crust, pemmican

FLAVOR

red cherry, baking spices, Cheerwine, pomegranate

FINISH

soft and plush with good acidity

SUGGESTED FOOD PAIRINGS

BBQ ribs, chargrilled octopus, French onion soup, beer can chicken, grilled Corvina, smoked brisket, rack of lamb, grilled kale salad with Ricotta and plum

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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