



2014 Anne Amie Vineyards Twelve Oaks Estate Chehalem Mountains AVA

Harvest
September 2014

Production
503 cases

Release Date
March 2017

Varietal Composition
100% Pinot noir

Vineyards
Twelve Oaks Estate 100%

Clones
777, 667, Wadenswil, P4,
113

Oak
aged 16 months in French
oak, 34.7% new, 23.8% 1
year, 41.5% neutral

Soil Types
Laurelwood

**AVA - Chehalem
Mountains**

Alcohol - 13.5%

Total Acidity - 5.7 g/L

pH - 3.62

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.

Our Twelve Oaks Estate consists of multiple vineyard blocks, each with unique expressions to ensure an abundance of distinct flavors for blending. The Chehalem Mountains are home to Laurelwood soil, which produces wines with a core of red and black plum flavors and soft, plush tannins for a beautiful mouthfeel.

This wine is dedicated to the Virginia Tech Corps of Cadets and brother cadets Dr. Robert B. Pamplin, Jr. and Floyd I. Aylor.

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 unfinned and bottle-aged for 12 months before release.

VINTAGE DESCRIPTION

Bud break started in April for both of our Estates, and the nice weather following gave us an excellent push toward an early bloom. Weather at bloom was variable, starting out warm then turning wet. The variable weather created a four-week bloom spread from our earliest block at the winery to our latest block of high elevation Pinot Gris at Twelve Oaks Estate. All of the fruit at the Anne Amie Estate was set and well past the actual bloom phase before we saw rain and cool temperatures. Twelve Oaks was about halfway through bloom before the weather changed. This diversity in bloom weather and fruit set gave us strength in our ability to spread out the risk associated with any unknown weather during harvest. Since the clock toward harvest starts at 50% bloom, it was comforting to know that a good portion of our fruit was tracking toward an early harvest, with the rest coming in on a more average harvest date. This year's average and larger cluster sizes with two to three clusters per shoot meant we had to thin extra crop, done to ensure we achieve maximum ripeness in an average year and consistently produce high quality wine. Summer came in force, and it was hot and dry. It was not a year where we had 100°F plus days, but we had many more than usual days in the 90°Fs. With little rain and such heat, our vines were forced to tap into moisture with their deep root systems. 2014 will be a vintage representative of wines running on that deep root system of survival. This environmental stress will surely play out in a positive way, via the rich wines produced this year.

We picked the blocks at the Twelve Oaks Estate for our soon to be launched sparkling wine program on September 13th. Our last pick finished up with our Müller-Thurgau at the Anne Amie Estate on Columbus Day October 13th.

AROMA

cocoa nibs, dark cherries, dust, black plums, red velvet cake, anise, maple, bramble

FLAVOR

dark chocolate, dark cherry, roasted chicory, black currant, black plum, baking spices

FINISH

long, rich with wonderful acidity

SUGGESTED FOOD PAIRINGS

duck with cherries, pumpkin risotto, caramelized onion and celery root tart, bison rib eye, wild boar pappardelle, delicata squash ravioli with brown butter and sage

Anne Amie
VINEYARDS

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