



2014 Anne Amie Vineyards Winemaker's Selection Pinot Noir Willamette Valley AVA

Harvest
September

Production
3629 cases

Release Date
October 2015

Varietal Composition

100% Pinot noir

Vineyards

Anne Amie Estate 30.6%
Twelve Oaks Estate 69.4%

Clones

P4, 114, 115, 667, 777, 828,
Wadenswil 2A

Oak

aged 10 months in French
oak, 11.4% new, 21.4% 1
year, 67.2% neutral

Soil Types

Willakenzie, Laurelwood

AVA - Willamette Valley

Alcohol - 13.4%

Total Acidity - 5.8 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.

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 10 months and then blended and bottled. Once bottled this wine was aged for 6 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

dark cherry, sweet tobacco, dusty road, orange peel, maple candy, cardamom, black tea, kirsch

FLAVOR

sweet dark cherries and berries, forest floor, anise, dark chocolate nibs, chai, hint of black pepper

FINISH

long with rich, smooth tannins and acidity

SUGGESTED FOOD PAIRINGS

roast game hen, pork rillettes, oven roasted vegetables, Peking duck, lamb sliders, venison, chanterelle risotto, pozole

Anne Amie
VINEYARDS

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