



## 2015 Anne Amie Vineyards Brut Rosé "Marilyn" Chehalem Mountains AVA

**Harvest**  
September 2015

**Production**  
213 cases

**Release Date**  
February 14, 2019

**Varietal Composition**  
100% Pinot noir

**Vineyards**  
Twelve Oaks Estate 100%

**Soil Types**  
Laurelwood

**AVA**  
Chehalem Mountains

**Alcohol** - 12%

**Total Acidity** - 10.1 g/L

**pH** - 2.93

**Residual Sugar** - .03%

### VINIFICATION

The 2015 Brut rose' is 100% Pinot noir, sourced exclusively from our Twelve Oaks Estate on Chehalem Mountain. It is sourced from cool, high elevation vineyard sites, based on acidity. The grapes arrive to the winery in half-ton totes and are immediately hand sorted and de-stemmed into 2-ton stainless steel tanks. The stems are reserved for pressing and kept in cold storage, while the must cold soaks for several days. The Pinot noir is pumped over several times a day until the proper tannin ratio is perceived by taste. The tanks are then drained of their free run by gravity, and the stems and the grapes are loaded into the press, again, by gravity. The press runs on a champagne cycle, eliminating unnecessary tumbling and extraction of bitter tannins. The light pressings and subsequent heavier pressings are all kept separate. The juice is settled for 48 hours before going into a combination of neutral French oak and stainless steel barrels for fermentation. Upon completion of fermentation, the base wines are tasted, blended, and bottled. They age sur lie, en tirage, for 3 years, at which time they are riddled and then disgorged. A dosage is added before bottling, corking and labeling. The finished wine is allowed to rest for at least four months before release.

### VINTAGE DESCRIPTION

The 2015 vintage was fast and furious, early and unrelenting. We knew we were in for an early harvest from the early bud break in March. The hot summer shaved a few more days off of the average rate of development for Pinot Noir in the Willamette Valley. Our first fruit was brought in on August 28th off of the Twelve Oaks Estate, marking the earliest harvest in Anne Amie Vineyards' history. After picking for our sparkling wine, we waited two weeks for the next pick. On September 10th, we began harvesting blocks of Pinot Noir at both the Anne Amie Estate Vineyard and Twelve Oaks Estate. We have never had such a fruitful harvest, and fortunately, the growing conditions provided for clean fruit, and we did not have to worry about pests or birds. Harvest truly began in earnest on September 19th, a full 108 days after bloom, and it didn't stop until our final pick on October 9th, with the last of the Müller-Thurgau coming off the vine. Cluster size was in the very large and the grapes were full of bold flavors. This is a vintage of large yields and exceptional quality.

### AROMA

tart pie cherry, red plum, wild strawberry

### FLAVOR

cranberry, strawberry, rhubarb pie

### FINISH

long and rich

### SUGGESTED FOOD PAIRINGS

ANYTHING!

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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