



**2016 Anne Amie Vineyards  
Cuvée A Pinot Noir  
Willamette Valley AVA**

**Harvest**  
September 2016

**Production**  
881 cases

**Release Date**  
September 2017

**Varietal Composition**

100% Pinot noir

**Vineyards**

Anne Amie Estate 15.2%  
Twelve Oaks Estate 84.8%

**Clones**

113, 114, 115, 667, 777, 828,  
P4, Wadenswil 2A

**Oak**

aged 10 months in French  
oak, 6.1% new, 9.1% 1  
year, 84.8% neutral

**Soil Types**

Willakenzie, Laurelwood

**AVA** - Willamette Valley

**Alcohol** - 13.4%

**Total Acidity** - 5.5g/L

**pH** - 3.60

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.

A vineyard is made up of many microclimates that produce wines with different characteristics and our blends reflect that diversity. Each vineyard block is carefully matched to a suited barrel. Our Cuvée A Pinot Noir is a selection of our most forward barrels of Pinot noir, blended in a style meant to capture their bright, fresh flavors and aromas.

**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 ten 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 21-28 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, bottled and released.

**VINTAGE DESCRIPTION**

2016 was the earliest bud break and first pick we've witnessed at Anne Amie Vineyards. The year started much like the beginning of 2015, with an early bud break around the 1st of April. We came through the normal April showers into a beautiful dry and warm May. The heat was on, the rains were average, and we had a lot of fast shoot growth. It was a rush to keep up with shoot thinning needed to keep the canopy open, to allow more airflow and control having too much crop per foot of vine. There are usually 25 or so management passes made through our vineyards every year. Historically we have had 5.5 months to accomplish this work, but in the last two vintages, it has been compressed down to 4.5 months. Flowering begins at the Estate Vineyard and ends at Twelve Oaks Estate. The new norm seems to be a late May bloom. Even though we had an unusually warm spring and early bud break, moderate summer conditions with fewer heat spikes led to a cooler year than either the 2014 or 2015 vintages. Crop yields are slightly lower this year than the last few years, due to a heat spike at flowering and a little desiccation later in August, plus a reduced berry size attributed to almost 15% smaller clusters than normal. It was a perfect scenario for a higher concentration of flavors. Our first pick this year was August 26th for our sparkling wines. Some rains came in early September which gave the vines a much needed drink and allowed us over a week to stage things in the winery for the harvest of the still wines, beginning on September 12th. It cooled down into the 60's and 70's for most of the remainder of September, which gave us the opportunity to bring the fruit in at a relatively relaxed pace. Our last pick, the Muller-Thurgau for the dessert wines, was picked on October 11th. Many Oregon wineries reported their grapes needed to be harvested all at once this year, however, for us, the differences in growing conditions between our Anne Amie Estate and Twelve Oaks Estate allowed us to pick at a relaxed pace. Having 100% estate grown fruit for our wines has really been a blessing in these warmer vintages. There is a marked concentration and density in the Pinot noir this year because of the naturally occurring smaller berry size. The 2016 wines show deep color, aromas and flavors. The wines from 2016 will resemble the best qualities of both 2014 and 2015, with the concentration of 2014 and the acidity and grace of 2015.

**AROMA**

red cherry, raspberry, tar, thyme, strawberry, five-spice

**FLAVOR**

tart red cherry, spice, cola, cranberry, raspberry

**FINISH**

long, acid driven

**SUGGESTED FOOD PAIRINGS**

mushroom Swiss burgers, salmon, roasted squash, truffle fries, pizza, Netflix and a good friend

*Anne Amie*