



2016 Anne Amie Vineyards Winemaker's Selection Pinot Noir Willamette Valley AVA

Harvest
September 2016

Production
3846 cases

Release Date
March 2018

Varietal Composition

100% Pinot noir

Vineyards

Anne Amie Estate 35.1%
Twelve Oaks Estate 64.9%

Clones

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

Oak

aged 10 months in French
oak, 17.3% new, 28.6% 1-
year, 54.1% neutral

Soil Types

Willakenzie, Laurelwood

AVA - Willamette Valley

Alcohol - 13.5%

Total Acidity - 5.7 g/L

pH - 3.53

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 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 and bottled. Once bottled this wine was aged for 6 months before release.

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 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

blueberry, strawberry, tar, sassafras, cardamom, pemmican, black currant, fig

FLAVOR

gamey sweet dark cherries, baking spice, graham, fig, cassis

FINISH

long with rich, smooth tannins and acidity

SUGGESTED FOOD PAIRINGS

rotisserie chicken, bouillabaisse, sweetbreads, oven roasted vegetables, duck confit, lamb sliders, venison, chanterelle risotto, cassoulet, roast sturgeon, bouillabaisse

Anne Amie
VINEYARDS

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