



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.



2017 Anne Amie Vineyards Twelve Oaks Estate Pinot Noir Chehalem Mountains AVA

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.

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 7-10 days. Fermentation was complete after a month on skins, 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, and racked into neutral French oak after 10 months. It was then bottled unfiltered and unfinned and bottle-aged for a minimum of 12 months before release.

VINTAGE DESCRIPTION

After early bud breaks and warmer than average vintages in 2015 and 2016, expectations for 2017 were more of the same. Surprisingly, bud break came in the second half of April, two to three weeks later than 2015 and 2016, but typical timing for the northern Willamette Valley. May and early June wavered between showers and sun, which kept us guessing where 2017 was headed. Late June brought sunshine, clear skies, and warm temperatures that were ideal for flowering. By late July, crop estimates were showing that the average cluster was 25-30% larger than normal. This was the result of a warm initiation period in the summer of 2016, when the flowering structure is forming inside the bud, and the warm and dry flowering of 2017 that allowed for all the flowers to fertilize. August was busy with the crew reducing the crop, a heat wave in the 100s, and smoke hanging in the stratosphere from forest fires in the Columbia gorge. It looked like another hot end to a season and a sprint to harvest. However, temperatures returned to the low 80s and 70s in September, allowing flavors to build as Brix levels stabilized. Our sparkling blocks were picked in early September and still wine grapes were harvested from the end of September into the third week of October, just before the rains.

AROMA

earth, cocoa nibs, dark cherries, angel food cake, black plums, roasted coffee, maple, bramble, leather

FLAVOR

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

FINISH

long, with ample tannins and acidity

SUGGESTED FOOD PAIRINGS

duck with cherries, pumpkin risotto, caramelized onion and celery root tart, bison rib eye, delicata squash ravioli with brown butter and sage, roasted sturgeon with drawn butter

HARVEST – late September & early October 2017

PRODUCTION – 156 Cases

RELEASE DATE – September 2020

VARIETAL COMPOSITION – 100% Pinot noir

VINEYARDS – Twelve Oaks Estate

SOIL TYPES – Laurelwood

OAK – aged 16 months in French oak, 35.3% new, 5.9% 1 year, 58.8% neutral

AVA – Chehalem Mountains

ALCOHOL – 13.3%

TOTAL ACIDITY – 5.8 g/L

PH – 3.56

CLONES – 667, 777, P4
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