



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 Estate Vineyard Pinot Noir Yamhill-Carlton AVA

Our Estate Vineyard rests on the unique Mineral Springs ridge in Yamhill-Carlton, in the shadow of the Pacific Coast Range, which accounts for a growing season of warm, dry days and cool nights. This blend of our Pommard (P4), Wadenswil (2A) and Dijon 115 clones grown on Willakenzie soil, uplifted marine sediment, shows the depth of fruit and rich tannins that exemplify the vineyard that we affectionately call our “backyard.”

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 vibrating table, then a belted incline, and partially destemmed into two-ton, open-top, stainless steel fermenters with a fair amount of whole cluster included. The must was cold-soaked for 7-10 days. Fermentation was complete in 20 days, 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 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

red cherry, black plum, forest floor, stems, baking spice, cola, leather

FLAVOR

wild cherry, anise, blackberry, tar, horehound, black pepper

FINISH

long, structured with nice acidity

SUGGESTED FOOD PAIRINGS

venison, rib eye, lamb shank, wild mushroom and burrata bruschetta, pork collar, fresh egg tagliatelle with parmesan, wild boar chili, oeufs en meurette, salmon

HARVEST – early October 2017

PRODUCTION – 187 Cases

RELEASE DATE – September 2020

VARIETAL COMPOSITION – 100% Pinot noir

VINEYARDS – Anne Amie Estate

SOIL TYPES – Willakenzie

OAK – aged 16 months in French oak, 29.4% new, 23.5% 1 year, 47.1% neutral

AVA – Yamhill-Carlton

ALCOHOL – 13.5%

TOTAL ACIDITY – 5.7 g/L

PH – 3.48

CLONES – Wadenswil 2A, P4, 114, 115