



2017 Anne Amie Vineyards L'iris Pinot Noir Willamette Valley AVA

L'iris is a wine of grace and depth that exemplifies our commitment to age-worthy wines, while respecting the vineyard's terroir. We hand-select our finest blocks of Pinot noir to age in French oak barrels for 16 months. This elegant wine has a backbone of acidity and a spicy core layered with brambly, earthy notes and a long, rich finish mirroring the nuances of the Pinot noir grape itself.

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 in 21-28 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 was bottled. It was then 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

dark cherry, ripe red cherry, red plum, saddle leather, cola, Christmas spices, cherry pie

FLAVOR

chewy dark cherry, wet stones, vanilla, cola, candied plum, red fruit, savory notes, spices

FINISH

smooth tannins and great acidity

SUGGESTED FOOD PAIRINGS

forest mushroom risotto, brown butter sage onion tart, cedar planked salmon, pork roast



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.



HARVEST – late September through early October 2017 AVA – Willamette Valley

PRODUCTION – 194 Cases

ALCOHOL – 13.5%

RELEASE DATE – March 2021

TOTAL ACIDITY – 5.8 g/L

VARIETAL COMPOSITION – 100% Pinot noir

PH - 3.51

VINEYARDS – 20% Anne Amie Estate
80% Twelve Oaks Estate

SOIL TYPES – Willakenzie & Laurelwood