

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

Inspired by Gamay from both France and Oregon, our Twelve Oaks Estate Gamay Noir is made in the traditional manner, utilizing both carbonic and extended maceration. This results in an age worthy wine brimming with ripe, dark berry flavors, lithe tannin and lively acidity.

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 into 2-ton open top, stainless steel fermenters, which were then sealed with a stainless steel lid. About 25% of the grapes were left as whole cluster. The must was cold-soaked for seven to ten days without oxygen contact, which was followed by fermentation that was completed in about a week. This is followed by an extended maceration without oxygen contact, where the wine is evaluated daily for softening of tannins and roundness of palate. The wine was on the skins for a total of around 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 until bottled and then aged in bottle for 6 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

raspberry, black tea, potting soil, tobacco, violets

FLAVOR

black currant, raspberry, strawberry, fruit leather

FINISH

long, acid driven, with a beautiful rusticity

SUGGESTED FOOD PAIRINGS

roast black cod with lentils, chicken tagine, roasted vegetables, hanger steak, Thanksgiving dinner



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 – October 2017

PRODUCTION – 297 Cases

RELEASE DATE – January 2019

VARIETAL COMPOSITION – 100% Gamay Noir

VINEYARDS – 100% Twelve Oaks Estate

SOIL TYPES – Laurelwood

AVA – Chehalem Mountains

ALCOHOL – 13.2%

TOTAL ACIDITY – 5.9 g/L

PH - 3.39

Anne Amie
VINEYARDS