

# 2018 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

Cold rain in March kept ground temperatures low, pushing budbreak back into the middle of April. From there, the weather cooperated beautifully with grape development. A warm Spring with just enough rain to fuel the vines encouraged early shoot growth. A mostly dry flowering brought a strong fruit set and reduced the possibility of disease later in the season. We made two key management decisions in response to previous years when high temperatures in August had pushed the fruit to ripen quickly and stressed the vines. First, we did alternate row cultivation in almost all of our acreage. This was to preserve the soil's water content and work-in some green manure from the cover crops we had grown. Second, we delayed fruit thinning until mid-August. This was done to delay the onset of veraison and avoid exposing the softening fruit to the high temperature spikes that had occurred in prior years early in August. The weather worked with us and the high temperatures occurred in the last weeks of July and did not stretch into August. Summer ended with temperatures in the 70s-80s holding throughout September. Having preserved our soil's and fruit's moisture content, we did not experience spiking sugars caused by dehydration, allowing us to delay picking and let flavors mature. Almost all the fruit for still wine was picked in the first three weeks of October, as we finished on the 23rd, just as the rains came. 2018 was a serene grape-growing year for Anne Amie Vineyards and the wines made will hold the same composure and grace.

## AROMA

black cap raspberry, black tea, potting soil, tobacco, violets, blueberry, cocoa powder

## FLAVOR

black currant, tart blackberry, coffee, cocoa nibs

## FINISH

long, acid driven, with a beautiful rusticity

## SUGGESTED FOOD PAIRINGS

roast black cod with lentils, chicken tangine, slow roasted root vegetables, hanger steak, Thanksgiving dinner, moules frites, goat cheese tart



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 – mid-October 2018

PRODUCTION – 315 Cases

RELEASE DATE – September 2020

VARIETAL COMPOSITION – 100% Gamay Noir

VINEYARDS – 100% Twelve Oaks Estate

OAK – aged 16 months in French oak, 15.4% new, 38.5% 1 year, 46.1% neutral

SOIL TYPES – Laurelwood

AVA – Chehalem Mountains

ALCOHOL – 13.4%

TOTAL ACIDITY – 6 g/L

PH - 3.34

