

2018 Anne Amie Vineyards Midnight Saignée Rose of Pinot Noir Willamette Valley AVA



Midnight Saignée is a dry, deeply fruity wine, layered with complex Pinot noir character. A saignée requires timing and balance, and like much of harvest, the right moment often occurs late at night. We produce a limited amount of this wine each year, using the saignée technique and fermenting in neutral French oak barrels.

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 then destemmed into 2-ton open top, stainless steel fermenters. The must was cold-soaked for five days. On the 2nd day of the cold soak all Pinot noir fermenters received a saignée (bleeding off a small percentage of juice) in order to concentrate flavors (and control alcohol levels). This rosé wine is a blend of all of our pinot noir saignée lots representing multiple vineyards and AVAs. Each lot was racked to neutral French oak barrels and barrel fermented using multiple yeast cultures. It was fermented to dryness and allowed to remain on the lees until blending. Each barrel was evaluated and only the finest were selected.

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

pie cherry, rose hips, strawberries and cream, baking spice, almond cookie

FLAVOR

Oregon strawberries, graham, pie cherry, red raspberry

FINISH

long, dry, acid driven

SUGGESTED FOOD PAIRINGS

fried chicken biscuit sandwich, roasted beet salad, salmon burger, grilled shrimp, roasted brussell sprouts, salumi, popcorn, bacon wrapped dates, chèvre, friends, a beautiful day

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 – September 2018

PRODUCTION – 578 Cases

RELEASE DATE – April 2019

VARIETAL COMPOSITION – 100% Pinot noir

VINEYARDS – Anne Amie Estate
Twelve Oaks Estate

SOIL TYPES – Laurelwood, Willakenzie

AVA – Willamette Valley

ALCOHOL – 12.9%

TOTAL ACIDITY – 6.5 g/L

PH - 3.04

RESIDUAL SUGAR – 0.43%