



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.



2018 Anne Amie Vineyards Two Estates Pinot Noir Willamette Valley AVA

Our Two Estates Pinot Noir is a barrel selection chosen to produce the best reflection each vintage of our Twelve Oaks Estate and Anne Amie Estate vineyards. It is a graceful, elegant and restrained Pinot noir, with enough structure for long-term aging.

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 de-stemmed into two-ton, open-top, stainless steel fermenters. The must was cold-soaked for five days. Fermentation was complete in 10 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, racked into neutral French oak after 10 months. It was then blended and bottled unfiltered and unfined and bottle-aged for a minimum of 12 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

dark cherry, five spice, rum cake, leather, blackberry

FLAVOR

ripe wild strawberries, cassis, clove, maple, bramble, baking spices

FINISH

pretty with refined tannins and good acidity

SUGGESTED FOOD PAIRINGS

chargrilled octopus, farro and kale salad with feta, roast chicken, grilled Branzino, smoked brisket, rack of lamb, duck confit, sautéed morels, flat iron steak, truffle fries, mushroom risotto

HARVEST – September 2018

PRODUCTION – 532 Cases

RELEASE DATE – September 2020

VARIETAL COMPOSITION – 100% Pinot Noir

VINEYARDS – 66.7% Twelve Oaks Estate
33.7% Anne Amie Estate

SOIL TYPES – Laurelwood, Willakenzie

AVA – Willamette Valley

ALCOHOL – 13.7%

TOTAL ACIDITY – 5.5 g/L

PH - 3.47

Anne Amie
VINEYARDS