



The Anne Amie winery and all Anne Amie Estate Vineyards are Salmon Safé or LIVE certified.



2019 Anne Amie Vineyards Rose of Pinot Noir Willamette Valley AVA

Our Rose of Pinot Noir is dry, layered with complex Pinot noir character. We produce a limited amount of this wine each year, using the saignée technique and fermenting in neutral French oak barrels. The label for our Rose of Pinot Noir was designed by local Portland illustrator, Kate Blairstone. Kate took inspiration from our two estate vineyard sites to create a label capturing the vibrancy of life in each vineyard. The brightly colored mix includes radish flowers from our cover crops, Prescott Western Bluebirds and wild poppies, as well as strawberries and rose petals which can be tasted in the flavor profile of this rose.

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

The 2019 growing season was a departure from recent years in the Willamette Valley. The last five years (2014-2018) have been warmer than average years with heat spikes in the high 90s to low 100s. These years also saw precipitation stopping in May or early June. 2019 continued the trend of warm temperatures but with only a few days above 90. The weather stayed consistently in the 60s-80s. We also received measurable rainfall every month of the season. These conditions were excellent for steady vine growth and fruit development, but they were ideal for grape pathogens as well. In the vineyard, we managed this disease pressure by training the vine growth onto the trellis and opening the fruit zone to provide air movement and light, which makes conditions less favorable for infection. Our crew did an outstanding job pruning; focusing on vine architecture so that the natural shape of the vines "set the table" well for the handwork we did in the summer. In the middle of September, as harvest approached, we received several fronts that dropped 2.5 inches of rain on our winery estate and even more on our Twelve Oaks Estate. These late rains brought ideal conditions for botrytis to develop in the clusters and put us on high alert. Because of the disease pressure, we picked earlier than normal in some of our lower elevation blocks at the Twelve Oaks Estate, which were hit the hardest by the rains. The rains subsided in early October, as we harvested the majority of our crop. The challenges of the year were a reminder that you cannot take anything for granted when growing wine grapes in a cool climate. And this vintage shows when you meet those challenges, you are able to produce truly stunning, compelling wines.

AROMA

pie cherry, strawberry paletas, orange blossom, honey, lime zest, wet stone

japanese plum, strawberry rhubarb compote, kumquat marmalade, pink grapefruit

dry, mineral, focused

SUGGESTED FOOD PAIRINGS

shrimp and grits, salmon ceviche, grilled oysters, moules frites, arugula and goat cheese salad, paella, charred broccoli & ricotta, fried chicken, lobster rolls

HARVEST – Late September through early October 2019 ALCOHOL – 12.7%

PRODUCTION - 786 Cases RELEASE DATE - March 2020

VARIETAL COMPOSITION - 100% Pinot noir

VINEYARDS – Anne Amie Estate Twelve Oaks Estate

SOIL TYPES - Laurelwood, Willakenzie

AVA - Willamette Valley

TOTAL ACIDITY - 7.4 g/L

PH - 3.16

RESIDUAL SUGAR - 0.36%

