



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.



2019 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 14 months, racked into neutral French oak after 10 months. It was then blended and bottled and bottle-aged for a minimum of 12 months before release.

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

bright red cherry, five spice, strawberry, cigar box, brown sugar

FLAVOR

wild strawberries, raspberries, bramble, baking spices

FINISH

pretty with rustic 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 – late September through early October 2019 SOIL TYPES – Laurelwood, Willakenzie

PRODUCTION – 1,007 Cases

AVA – Willamette Valley

RELEASE DATE – March 2021

ALCOHOL – 13.2%

VARIETAL COMPOSITION – 100% Pinot Noir

TOTAL ACIDITY – 5.7 g/L

VINEYARDS – Twelve Oaks Estate
Anne Amie Estate

PH - 3.50

Anne Amie
VINEYARDS