



# 2013 Anne Amie Vineyards Brut Rosé "Marilyn" Chehalem Mountains AVA

**Harvest**  
September 2013

**Production**  
213 cases

**Release Date**  
February 14, 2017

## Varietal Composition

100% Pinot noir

## Vineyards

Twelve Oaks Estate 100%

## Soil Types

Laurelwood

## AVA

Chehalem Mountains

**Alcohol** - 12%

**Total Acidity** - 9.3 g/L

**pH** - 3.00

**Residual Sugar** - .03%

## VINIFICATION

The 2013 Brut rose' is 100% Pinot noir, sourced exclusively from our Twelve Oaks Estate on Chehalem Mountain. It is sourced from cool, high elevation vineyard sites, based on acidity. The grapes arrive to the winery in half-ton totes and are immediately hand sorted and de-stemmed into 2-ton stainless steel tanks. The stems are reserved for pressing and kept in cold storage, while the must cold soaks for several days. The Pinot noir is pumped over several times a day until the proper tannin ratio is perceived by taste. The tanks are then drained of their free run by gravity, and the stems and the grapes are loaded into the press, again, by gravity. The press runs on a champagne cycle, eliminating unnecessary tumbling and extraction of bitter tannins. The light pressings and subsequent heavier pressings are all kept separate. The juice is settled for 48 hours before going into a combination of neutral French oak and stainless steel barrels for fermentation. Upon completion of fermentation, the base wines are tasted, blended, and bottled. They age sur lie, en tirage, for 3 years, at which time they are riddled and then disgorged. A dosage is added before bottling, corking and labeling. The finished wine is allowed to rest for at least four months before release.

## VINTAGE DESCRIPTION

In vintages such as 2013, vineyard practices make or break the vintage. We are fortunate to have moved virtually exclusively to estate fruit for our production and came through a challenging vintage relatively unscathed. The Willamette Valley had an incredibly early start to the season, recording some of the earliest bud break dates known even to the pioneers. Both our Estate and Twelve Oaks sites broke bud close to each other in first week of April. We maintained decent weather right into flowering in early June, allowing our Estate site and the lower elevations at Twelve Oaks to set a decent crop. The cooler blocks at Twelve Oaks were only partially set or had not quite started flowering when an extended window of rain and cool temperatures set in. This created many "hens and chicks" (uneven berry size) in the clusters. So, Mother Nature thinned our vineyards for us, resulting in very balanced crop loads of 1.5 to 2 tons per acre, which is perfect for making a high quality wine. Summer precipitation in the Willamette Valley was close to a record low, which led to a warm, dry summer. In early September, everyone was excited about 2013. We saw fruit colored up and ripening into one of the earliest harvests on record. But around September 11th we started to see rain showing up in the 10-day forecasts. By the 16th, we realized that this rain was going to be a typhoon. Because we have complete control of our vineyards, we were able to harvest prior to the rain and also thin some sites and wait for flavors to develop. We picked our first Pinot noir on the 17th of September right behind the winery in what we call our "backyard." The fruit that came in was clean, ripe, full of flavor and utterly beautiful. We waited out the rain, and fortunately, October brought an extended warm, dry period in which we continued to pick. Our last Pinot noir was picked on October 14, nearly a month after the first Pinot noir was picked. Because of the field sorting and thinning, the remaining fruit came in 25% below our original estimates. Since we were given essentially three harvests in one - warm and early, cool and damp, and finally, warm and late, we have an amazing range of flavors to pull from for blending this year.

## AROMA

pie cherry, baking spice, pomegranate, red currant, licorice, camellia flower

## FLAVOR

bing cherry, nectarine, white strawberry, flint, sugar cookies, baking spice

## FINISH

long and rich

## SUGGESTED FOOD PAIRINGS

ANYTHING!

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.

*Anne Amie*  
VINEYARDS

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