



**2013 Anne Amie Cuvée A  
Pinot Noir  
Willamette Valley AVA**

**Harvest**  
September 17<sup>th</sup> – October 14<sup>th</sup>

**Production**  
1690 cases

**Release Date**  
September 2014

**Retail**  
\$22

**Varietal Composition**

100% Pinot noir

**Vineyards**

Anne Amie Estate 30.9%  
Twelve Oaks Estate 44.6%  
Huntington Hill 24.5%

**Clones**

P4, 115, Wadenswil, 114,  
667, 777, 113, 828

**Oak**

aged 10 months in French  
oak, 21.6% new, 18.7% 1  
year, 59.7% neutral

**Soil Types**

Willakenzie, Laurelwood,  
Steiwar

**AVA** – Willamette Valley

**Alcohol** – 13.4%

**Total Acidity** – 5.9g/L

**pH** – 3.60

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.

A vineyard is made up of many microclimates that produce wines with different characteristics and our blends reflect that diversity. Each vineyard block is carefully matched to a suited barrel. Our Cuvée A Pinot Noir is a selection of our most forward and charming barrels of Pinot noir, blended in a style meant to capture their bright, fresh flavors and aromas.

**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 seven to twenty one days, which was followed by fermentation that was completed in about a week. This is followed by an extended maceration, where the wine is evaluated daily for softening of tannins and roundness of palate. The wine was on the skins for a total of 28-40 days. After draining the fermenters by gravity, the free-run and light pressings were combined and settled for 48 hours. The wine was then racked by gravity into a mixture of new and used French oak barrels. The wine was aged on lees in French oak barrels for 10 months and then blended, bottled and released.

**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, strawberry, rosewood, cedar, clove, black tea, cinnamon

**FLAVOR**

cranberry, blackberry, tart cherry cola, currants, spice box, citrus peel

**FINISH**

long, smooth, salivating acidity

**SUGGESTED FOOD PAIRINGS**

grilled salmon burgers, vegetable lasagna, pizza, Netflix and a good friend

*Anne Amie*  
VINEYARDS