



# 2014 Anne Amie Cuvée A Midnight Saignée Rosé of Pinot Noir Yamhill-Carlton AVA

**Harvest**  
September 17 - October 11

**Production**  
337 cases

**Release Date**  
March 2015

**Varietal Composition**  
100% Pinot noir

**Vineyards**  
Anne Amie Estate 27.7%  
Twelve Oaks 72.3%

**Soil Types**  
Willakenzie  
Laurelwood

**AVA** – Willamette Valley

**Alcohol** – 13.1%

**Total Acidity** – 7.4 g/L

**pH** - 3.14

**Residual Sugar** – 0.42%

Midnight Saignée is a dry, deeply fruity wine, layered with complex Pinot noir character. A saignée requires timing and balance, and like much of harvest, the right moment often occurs late at night. We produce a limited amount of this wine each year, using the saignée technique and fermenting in neutral French oak barrels.

**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**

Bud break started in April for both of our Estates, and the nice weather following gave us an excellent push toward an early bloom. Weather at bloom was variable, starting out warm then turning wet. The variable weather created a four-week bloom spread from our earliest block at the winery to our latest block of high elevation Pinot Gris at Twelve Oaks Estate. All of the fruit at the Anne Amie Estate was set and well past the actual bloom phase before we saw rain and cool temperatures. Twelve Oaks was about halfway through bloom before the weather changed. This diversity in bloom weather and fruit set gave us strength in our ability to spread out the risk associated with any unknown weather during harvest. Since the clock toward harvest starts at 50% bloom, it was comforting to know that a good portion of our fruit was tracking toward an early harvest, with the rest coming in on a more average harvest date. This year's average and larger cluster sizes with two to three clusters per shoot meant we had to thin extra crop, done to ensure we achieve maximum ripeness in an average year and consistently produce high quality wine. Summer came in force, and it was hot and dry. It was not a year where we had 100°F plus days, but we had many more than usual days in the 90°Fs. With little rain and such heat, our vines were forced to tap into moisture with their deep root systems. 2014 will be a vintage representative of wines running on that deep root system of survival. This environmental stress will surely play out in a positive way, via the rich wines produced this year.

We picked the blocks at the Twelve Oaks Estate for our soon to be launched sparkling wine program on September 13th. Our last pick finished up with our Müller-Thurgau at the Anne Amie Estate on Columbus Day October 13th.

**AROMA**

red raspberry, pie cherry, cigar box, blood orange, strawberries and cream, cherimoya

**FLAVOR**

Oregon strawberries, chai spice, black pepper, pie cherry

**FINISH**

long, dry, mineral

**SUGGESTED FOOD PAIRINGS**

grilled shrimp, hard cheeses, salumi, popcorn, fresh figs, chèvre, a beautiful day

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.

