

# 2016 Anne Amie Vineyards Twelve Oaks Estate Pinot Noir Chehalem Mountains AVA

Our Twelve Oaks Estate consists of multiple vineyard blocks, each with unique expressions to ensure an abundance of distinct flavors for blending. The Chehalem Mountains are home to Laurelwood soil, which produces wines with a core of red and black plum flavors and soft, plush tannins for a beautiful mouthfeel.

This wine is dedicated to the Virginia Tech Corps of Cadets and brother cadets Dr. Robert B. Pamplin, Jr. and Floyd I. Aylor.

## 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 destemmed 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 16 months, racked into neutral French oak after 10 months. It was then bottled unfiltered and unfined and bottle-aged for a minimum of 12 months before release.

## VINTAGE DESCRIPTION

2016 was the earliest bud break and first pick we've witnessed at Anne Amie Vineyards. The year started much like the beginning of 2015, with an early bud break around the 1st of April. We came through the normal April showers into a beautiful dry and warm May. The heat was on, the rains were average, and we had a lot of fast shoot growth. It was a rush to keep up with shoot thinning needed to keep the canopy open, to allow more airflow and control having too much crop per foot of vine. There are usually 25 or so management passes made through our vineyards every year. Historically we have had 5.5 months to accomplish this work, but in the last two vintages, it has been compressed down to 4.5 months. Flowering begins at the Estate Vineyard and ends at Twelve Oaks Estate. The new norm seems to be a late May bloom. Even though we had an unusually warm spring and early bud break, moderate summer conditions with fewer heat spikes led to a cooler year than either the 2014 or 2015 vintages. Crop yields are slightly lower this year than the last few years, due to a heat spike at flowering and a little desiccation later in August, plus a reduced berry size attributed to almost 15% smaller clusters than normal. It was a perfect scenario for a higher concentration of flavors.

Our first pick this year was August 26th for our sparkling wines. Some rains came in early September which gave the vines a much-needed drink and allowed us over a week to stage things in the winery for the harvest of the still wines, beginning on September 12th. It cooled down into the 60's and 70's for most of the remainder of September, which gave us the opportunity to bring the fruit in at relatively relaxed pace. Our last pick, the Muller-Thurgau for the dessert wines, was picked on October 11th. Many Oregon wineries reported their grapes needed to be harvested all at once this year, however, for us, the differences in growing conditions between our Anne Amie Estate and Twelve Oaks Estate allowed us to pick at a relaxed pace. Having 100% estate grown fruit for our wines has really been a blessing in these warmer vintages. There is a marked concentration and density in the Pinot noir this year because of the naturally occurring smaller berry size. The 2016 wines show deep color, aromas and flavors. The wines from 2016 will resemble the best qualities of both 2014 and 2015, with the concentration of 2014 and the acidity and grace of 2015.

## AROMA

cocoa nibs, dark cherries, madrone tree, black plums, red velvet cake, anise, maple, bramble

## FLAVOR

dark chocolate, dark cherry, roasted chicory, black currant, black plum, baking spices

## FINISH

long, with ample tannins and acidity

## SUGGESTED FOOD PAIRINGS

Bolognese, duck with cherries, pumpkin risotto, caramelized onion and celery root tart, bison rib eye, delicate squash ravioli with brown butter and sage

HARVEST – September 2016

PRODUCTION – 392 Cases

RELEASE DATE – October 2019

VARIETAL COMPOSITION – 100% Pinot noir

VINEYARDS – Twelve Oaks Estate

SOIL TYPES – Laurelwood

OAK – aged 16 months in French oak, 34.7% new,  
23.8% 1 year, 41.5% neutral

AVA – Chehalem Mountains

ALCOHOL – 14.1%

TOTAL ACIDITY – 6.2 g/L

PH - 3.44

CLONES – Wadenswil 2A, 828,  
777, P4, Musigny



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.

