

2020 Anne Amie Vineyards Twelve Oaks Estate Gamay Noir Chehalem Mountains AVA

Inspired by Gamay from both France and Oregon, our Twelve Oaks Estate Gamay Noir is made in the traditional manner, utilizing both carbonic and extended maceration. This results in an age worthy wine brimming with ripe, dark berry flavors, lithe tannin and lively acidity.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2-ton totes. They were hand sorted on a shaker table into 2-ton open top, stainless steel fermenters, which were then sealed with a stainless-steel lid. The must was cold-soaked for five days without oxygen contact, which was followed by fermentation that was completed in about a week. This is followed by an extended maceration without oxygen contact, where the wine is evaluated daily for softening of tannins and roundness of palate. 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 used French oak barrels. The wine was aged on lees in French oak barrels for 10 months until bottled.

VINTAGE DESCRIPTION

The 2020 growing season was superb for vine growth and fruit development in the northern Willamette Valley. Like 2019, it was a year of high heat accumulation without days of extreme heat. There was cool weather and some rain in June during flowering and the vines produced the smallest crop of the past decade. Low yields paired with the warm temperatures brought excellent fruit maturity and flavor. However, in the final stretch of days before harvest, the west coast of the United States was besieged by forest fires. The smoke obscured the sun and robbed the vines of solar radiation for about a week. When the air cleared, we were fortunate to have good weather to finish the ripening but left with questions over smoke-impact on the flavor profile of the grapes. We reviewed the fruit as it came in and determined what vinification processes were best for the different sites and blocks, based on what we found. 2020 was a year that will live in infamy, and though our production was diminished due to the fires and low yields, we only worked with fruit not affected by smoke, and the wines produced will be concentrated and remarkable.

AROMA

wild blackberries, wild blueberries, violets, tea, potting soil

FLAVOR

black currant, wild blueberry, wild blackberry, pepper

FINISH

soft tannins and acid driven

SUGGESTED FOOD PAIRINGS

roast black cod with lentils, chicken tangine, slow roasted root vegetables, hanger steak, moules frites, goat cheese tart



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.



HARVEST – October 2020

PRODUCTION – 340 Cases

RELEASE DATE – September 2021

VARIETAL COMPOSITION – 100% Gamay Noir

VINEYARDS – 100% Twelve Oaks Estate

OAK – aged 10 months in French oak, 35.7% 1 year, 64.3% neutral

SOIL TYPES – Laurelwood

AVA – Chehalem Mountains

ALCOHOL – 13.5%

TOTAL ACIDITY – 5.6 g/L

PH - 3.51