

2020 Anne Amie Vineyards Two Estates Pinot Noir Willamette Valley AVA

Our Two Estates Pinot Noir is a barrel selection chosen to produce the best reflection each vintage of our Twelve Oaks Estate and Anne Amie Estate vineyards. It is a graceful, elegant and restrained Pinot noir.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2-ton totes. They were then put onto a belted incline, and de-stemmed into two-ton, open-top, stainless steel fermenters. The must was cold-soaked for two to three days. Fermentation was complete in seven 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 10 months, blended and bottled for immediate release.

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

bing cherry, strawberry, pipe tobacco, dusty road

FLAVOR

wild strawberries, raspberries, Sichuan pepper, cinnamon

FINISH

light, rustic tannins with good acidity

SUGGESTED FOOD PAIRINGS

chargrilled octopus, farro and kale salad with feta, roast chicken, grilled Branzino, smoked brisket, rack of lamb, duck confit, sautéed morels, flat iron steak, truffle fries, mushroom risotto



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 – September 2020

PRODUCTION – 2,000 Cases

RELEASE DATE – September 2021

VARIETAL COMPOSITION – 100% Pinot Noir

VINEYARDS – Twelve Oaks Estate
Anne Amie Estate

SOIL TYPES – Laurelwood, Willakenzie

AVA – Willamette Valley

ALCOHOL – 13.3%

TOTAL ACIDITY – 5.6 g/L

PH - 3.55