



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.



2022 Anne Amie Vineyards Two Estates Pinot Noir Willamette Valley AVA

Our Two Estates Pinot Noir is a barrel selection blended 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, with enough structure for long-term aging.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2-ton totes. They were hand sorted on a shaker table and 100% destemmed into 2-ton open top, stainless steel fermenters. The wine sat undisturbed until fermentation began. The wine then received one pigeage per day until fermentation slowed. The wine was aged on lees in French oak barrels for 11 months until bottled, using very little new oak. The wine received a light filtration before bottling.

VINTAGE DESCRIPTION

The 2022 vintage was an unpredictable one for the Pacific Northwest. Cold and wet Spring weather, coupled with persistent frost conditions, initially spelled disaster for many vineyards. Some AVAs suffered a significant loss of crops, with declines of up to 50 percent or more. Needless to say, anxiety ran high in the Willamette Valley. However, when the warm weather finally arrived, the vines displayed their resilience with a robust secondary fruit set in most vineyards, though the early challenges necessitated meticulous vineyard management through the summer. The summer itself was characterized by almost no rain and warm days with minimal heat stress. A warm and dry Fall then brought a much-needed stability to the vintage. Sunny days and dry weather persisted into October, creating beneficial harvest conditions, yielding fruit of exceptional quality, with ripe and nuanced flavors and ideal acidity. Most wines produced from this vintage will have lower alcohol content, showcasing the pure, fresh flavors of the grapes. Although the 2022 vintage began on shaky ground, it made a spectacular comeback to a classic style vintage that harks back to the Willamette Valley's past.

AROMA

Morello cherry, lilac, raspberry, wet stone, leather, underbrush, cranberry, cacao

FLAVOR

wild strawberry, raspberry, gravel, Chanterelle mushroom, black cherry, white pepper

FINISH

silky, savory, with a touch of spice - a classic

SUGGESTED FOOD PAIRINGS

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

HARVEST – October 2022

PRODUCTION – 1,200 Cases

RELEASE DATE – September 2023

VARIETAL COMPOSITION – 100% Pinot Noir

VINEYARDS – Twelve Oaks Estate & Anne Amie Estate

SOIL TYPES – Laurelwood & Willakenzie

AVA – Willamette Valley

ALCOHOL – 13.5%

Anne Amie
VINEYARDS