

2022 Anne Amie Vineyards Winemaker's Selection Pinot Noir Willamette Valley AVA

The ultimate food wine, this Pinot noir is a brilliant match for any fare. From traditional Northwest cuisine, such as cedar-planked salmon or wild mushroom soup, to smoked or grilled meats – even just a great burger and truffle fries!

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 10 months until bottled, about 10% 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

red cherry, mocha, red rose, raspberry, hibiscus

FLAVOR

dark cherry, raspberry, plum, currant

FINISH

fruit-forward, graceful, and elegant

SUGGESTED FOOD PAIRINGS

roast chicken, clam chowder, eggplant parmesan, shrimp risotto, grilled halibut, onion tart, oysters

HARVEST – October 2022

PRODUCTION – 4,200 Cases

RELEASE DATE – September 2023

VARIETAL COMPOSITION – 100% Pinot Noir

VINEYARDS – Anne Amie Estate, Twelve Oaks Estate, 6 Coins, La Colina, Beacon Hill, Fern Creek, Dion vineyard and Zenith vineyards

SOIL TYPES – Laurelwood, Willakenzie, Jory

AVA – Willamette Valley

ALCOHOL – 13.5%

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.

