

2019 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 bins. They were meticulously hand sorted on a shaker table then destemmed into 2-ton open top, stainless steel fermenters. The must was cold-soaked for seven to ten days, which was followed by fermentation that was completed in about a week. This is followed by an extended maceration, where the wine is evaluated daily for softening of tannins and roundness of palate. The wine was on the skins for a total of 21-28 days. 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 a mixture of new and used French oak barrels. The wine was aged on lees in French oak barrels for 10 months and then blended and bottled.

VINTAGE DESCRIPTION

The 2019 growing season was a departure from recent years in the Willamette Valley. The last five years (2014-2018) have been warmer than average years with heat spikes in the high 90s to low 100s. These years also saw precipitation stopping in May or early June. 2019 continued the trend of warm temperatures but with only a few days above 90. The weather stayed consistently in the 60s-80s. We also received measurable rainfall every month of the season. These conditions were excellent for steady vine growth and fruit development, but they were ideal for grape pathogens as well. In the vineyard, we managed this disease pressure by training the vine growth onto the trellis and opening the fruit zone to provide air movement and light, which makes conditions less favorable for infection. Our crew did an outstanding job pruning; focusing on vine architecture so that the natural shape of the vines “set the table” well for the handwork we did in the summer. In the middle of September, as harvest approached, we received several fronts that dropped 2.5 inches of rain on our winery estate and even more on our Twelve Oaks Estate. These late rains brought ideal conditions for botrytis to develop in the clusters and put us on high alert. Because of the disease pressure, we picked earlier than normal in some of our lower elevation blocks at the Twelve Oaks Estate, which were hit the hardest by the rains. The rains subsided in early October, as we harvested the majority of our crop. The challenges of the year were a reminder that you cannot take anything for granted when growing wine grapes in a cool climate. And this vintage shows when you meet those challenges, you are able to produce truly stunning, compelling wines.

AROMA

dark cherry, strawberry, clove, candied chestnut, leather, blackberries

FLAVOR

cassis, dark cherry, baking spice, plum, pomegranate, maple

FINISH

long with smooth, dusty tannins and acidity

SUGGESTED FOOD PAIRINGS

roisserie chicken, sweetbreads, oven roasted vegetables, duck confit, lamb sliders, venison, chanterelle risotto, cassoulet, roast sturgeon, bouillabaisse

HARVEST – late September through early October 2019

PRODUCTION – 6,100 Cases

RELEASE DATE – March 2021

VARIETAL COMPOSITION – 100% Pinot Noir

CLONES – 113, 114, 115, 667, 777, 828, Calera 90, P4, P5, Wadenswil 2A, Musigny 100

VINEYARDS – Anne Amie Estate
Twelve Oaks Estate

SOIL TYPES – Laurelwood, Willakenzie

AVA – Willamette Valley

ALCOHOL – 13.6%

TOTAL ACIDITY – 5.6 g/L

PH - 3.56



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.

