

2020 Anne Amie Vineyards Rosé of Pinot Noir Willamette Valley AVA



Our Rosé of Pinot Noir is dry, layered with complex Pinot noir character. We produce a limited amount of this wine each year. The label for our Rosé of Pinot Noir was designed by local Portland illustrator, Kate Blairstone. Kate took inspiration from our two estate vineyard sites to create a label capturing the vibrancy of life in each vineyard. The brightly colored mix includes radish flowers from our cover crops, Western Bluebirds and wild poppies, as well as strawberries and rose petals which can be tasted in the flavor profile of this rose.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. They were sorted and whole cluster pressed. Each lot was fermented using multiple yeast cultures, a portion of the juice was fermented in neutral French oak barrels. It was fermented to dryness and allowed to remain on the lees until blending. This rosé wine is a blend of our pinot noir lots representing multiple vineyards and AVAs.

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

strawberry, orange blossom, citrus pith, wet stone

FLAVOR

rhubarb compote, marmalade, pink grapefruit, honey

FINISH

dry, mineral, round with good volume

SUGGESTED FOOD PAIRINGS

shrimp and grits, salmon ceviche, grilled oysters, moules frites, arugula and goat cheese salad, paella, charred broccoli & ricotta, fried chicken, lobster rolls



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 – Late September through early October 2020	ALCOHOL – 13.4%
PRODUCTION – 1,520 Cases	TOTAL ACIDITY – 6.4 g/L
RELEASE DATE – March 2020	PH - 3.17
VARIETAL COMPOSITION – 100% Pinot noir	RESIDUAL SUGAR – 0.04%
VINEYARDS – Anne Amie Estate Twelve Oaks Estate	
SOIL TYPES – Laurelwood, Willakenzie	
AVA – Willamette Valley	