

2018 Anne Amie Vineyards Twelve Oaks Estate Pinot Noir Chehalem Mountains AVA

Our Twelve Oaks Estate consists of multiple vineyard blocks, each with unique expressions to ensure an abundance of distinct flavors for blending. The Chehalem Mountains are home to Laurelwood soil, which produces wines with a core of red and black plum flavors and soft, plush tannins for a beautiful mouthfeel.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2-ton totes in perfect condition. They were then put onto a belted incline, and destemmed into two-ton, open-top, stainless steel fermenters. The must was cold-soaked for 7-10 days. Fermentation was complete after a month on skins, 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 16 months, and racked into neutral French oak after 10 months. It was then bottled and bottle-aged for a minimum of 12 months before release.

VINTAGE DESCRIPTION

Cold rain in March kept ground temperatures low, pushing budbreak back into the middle of April. From there, the weather cooperated beautifully with grape development. A warm Spring with just enough rain to fuel the vines encouraged early shoot growth. A mostly dry flowering brought a strong fruit set and reduced the possibility of disease later in the season. We made two key management decisions in response to previous years when high temperatures in August had pushed the fruit to ripen quickly and stressed the vines. First, we did alternate row cultivation in almost all of our acreage. This was to preserve the soil's water content and work-in some green manure from the cover crops we had grown. Second, we delayed fruit thinning until mid-August. This was done to delay the onset of veraison and avoid exposing the softening fruit to the high temperature spikes that had occurred in prior years early in August. The weather worked with us and the high temperatures occurred in the last weeks of July and did not stretch into August. Summer ended with temperatures in the 70s-80s holding throughout September. Having preserved our soil's and fruit's moisture content, we did not experience spiking sugars caused by dehydration, allowing us to delay picking and let flavors mature. Almost all the fruit for still wine was picked in the first three weeks of October, as we finished on the 23rd, just as the rains came. 2018 was a serene grape-growing year for Anne Amie Vineyards and the wines made will hold the same composure and grace.

AROMA

cocoa nibs, cherry, angel food cake, pemmican, roasted coffee, black pepper, leather

FLAVOR

dark chocolate, dark cherry, black currant, black plum, orange peel, baking spices, blackberry

FINISH

long, with rustic tannins and acidity

SUGGESTED FOOD PAIRINGS

duck with cherries, bison rib eye, delicata squash ravioli with brown butter and sage, mushroom risotto, mushroom bacon pizza



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 – early October 2018

PRODUCTION – 203 Cases

RELEASE DATE – March 2021

VARIETAL COMPOSITION – 100% Pinot noir

VINEYARDS – Twelve Oaks Estate

SOIL TYPES – Laurelwood

AVA – Chehalem Mountains

ALCOHOL – 13.6%

TOTAL ACIDITY – 5.5 g/L

PH - 3.47