

2021 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

2021 was an ideal year for grape-growing in the northern Willamette Valley. The sun shone for most of April and May with well-timed precipitation to support vine growth. Flowering was clear and sunny and occurred before the “heat dome” of late June –avoiding any excessive stress on the plants during fertilization. Heat events later in the summer occurred in graceful sync with the fruit development and never caused unneeded stress on the plants. The continued trend of warm summers meant that harvest was once again predominantly in September.

AROMA

cherry, cola, leather, blueberry, blackberries, bramble

FLAVOR

cassis, dark cherry, baking spice, plum, pomegranate

FINISH

long with edgy, dusty tannins and acidity

SUGGESTED FOOD PAIRINGS

roisserie chicken, sweetbreads, oven roasted vegetables, duck confit, lamb sliders, venison, chanterelle risotto, cassoulet, cedar planked salmon

HARVEST – mid-September through early October 2021

PRODUCTION – 5,100 Cases

RELEASE DATE – September 2022

VARIETAL COMPOSITION – 100% Pinot Noir

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

VINEYARDS – 32% Anne Amie Estate
24% Zenith Vineyard
23% Twelve Oaks Estate
11% Fern Creek Vineyard
10% Six Coins Vineyard

OAK – aged 10 months in French oak,
11.5% new, 88.5% neutral

SOIL TYPES – Laurelwood, Willakenzie,
Silt Loam

AVA – Willamette Valley

ALCOHOL – 13.5%

TOTAL ACIDITY – 5.8 g/L

PH - 3.52

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.

