

# 2015 Anne Amie Vineyards L'iris Pinot Noir Willamette Valley AVA

L'iris is a wine of grace and depth that exemplifies our commitment to age-worthy wines, while respecting the vineyard's terroir. We hand-select our finest blocks of Pinot noir to age in French oak barrels for 16 months. This elegant wine has a backbone of acidity and a spicy core layered with brambly, earthy notes and a long, rich finish mirroring the nuances of the Pinot noir grape itself.

## 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 seven to ten days. Fermentation was complete in 20 days, 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 was bottled unfiltered and unfined. It was then bottle-aged for a minimum of 12 months before release.

## VINTAGE DESCRIPTION

The 2015 vintage was fast and furious, early and unrelenting. We knew we were in for an early harvest from the early bud break in March. The hot summer shaved a few more days off of the average rate of development for Pinot Noir in the Willamette Valley. Our first fruit was brought in on August 28th off of the Twelve Oaks Estate, marking the earliest harvest in Anne Amie Vineyards' history. After picking for our sparkling wine, we waited two weeks for the next pick. On September 10th, we began harvesting blocks of Pinot Noir at both the Anne Amie Estate Vineyard and Twelve Oaks Estate. We have never had such a fruitful harvest, and fortunately, the growing conditions provided for clean fruit, and we did not have to worry about pests or birds. Harvest truly began in earnest on September 19th, a full 108 days after bloom, and it didn't stop until our final pick on October 9th, with the last of the Müller-Thurgau coming off the vine. Cluster size was in the very large and the grapes were full of bold flavors. This is a vintage of large yields and exceptional quality.

## AROMA

dark cherry, ripe red cherry, red plum, saddle leather, cedar, cola

## FLAVOR

chewy dark cherry, forest floor, wet stones, vanilla, cola, red plum

## FINISH

long, creamy, with smooth, silky acidity

## SUGGESTED FOOD PAIRINGS

spatchcock chicken, forest mushroom risotto, brown butter sage onion tart, cedar planked salmon, lamb chops, pork roast

HARVEST – Late September & Early October 2015

PRODUCTION – 299 Cases

RELEASE DATE – October 2019

VARIETAL COMPOSITION – 100% Pinot noir

VINEYARDS – 23.1% Anne Amie Estate  
76.9% Twelve Oaks Estate

SOIL TYPES – Willakenzie & Laurelwood

OAK – aged 18 months in French oak, 38.5% new,  
23% 1 year, 38.5% neutral

AVA – Willamette Valley

ALCOHOL – 13.4%

TOTAL ACIDITY – 5.4 g/L

PH - 3.64

CLONES – Wadenswil 2A,  
777, 667, P4, 115



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.

