

2017 Anne Amie Vineyards Two Estates Pinot Noir Willamette Valley AVA

Our Two Estates Pinot Noir is a barrel selection chosen to produce the best reflection each vintage of our Twelve Oaks Estate and Anne Amie Estate vineyards. It is a graceful, elegant and restrained Pinot noir, with enough structure for long-term aging.

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 de-stemmed into two-ton, open-top, stainless steel fermenters. The must was cold-soaked for five days. Fermentation was complete in 10 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, racked into neutral French oak after 10 months. It was then blended and bottled unfiltered and unfinned and bottle-aged for a minimum of 12 months before release.

VINTAGE DESCRIPTION

After early bud breaks and warmer than average vintages in 2015 and 2016, expectations for 2017 were more of the same. Surprisingly, bud break came in the second half of April, two to three weeks later than 2015 and 2016, but typical timing for the northern Willamette Valley. May and early June wavered between showers and sun, which kept us guessing where 2017 was headed. Late June brought sunshine, clear skies, and warm temperatures that were ideal for flowering. By late July, crop estimates were showing that the average cluster was 25-30% larger than normal. This was the result of a warm initiation period in the summer of 2016, when the flowering structure is forming inside the bud, and the warm and dry flowering of 2017 that allowed for all the flowers to fertilize. August was busy with the crew reducing the crop, a heat wave in the 100s, and smoke hanging in the stratosphere from forest fires in the Columbia gorge. It looked like another hot end to a season and a sprint to harvest. However, temperatures returned to the low 80s and 70s in September, allowing flavors to build as Brix levels stabilized. Our sparkling blocks were picked in early September and still wine grapes were harvested from the end of September into the third week of October, just before the rains.

AROMA

pipe tobacco, cherry, five spice, rum cake, blackberry

FLAVOR

raspberry, ripe wild strawberries, bramble, baking spices, game

FINISH

pretty with refined tannins and good acidity

SUGGESTED FOOD PAIRINGS

chargrilled octopus, farro and kale salad with feta, grilled Branzino, smoked brisket, rack of lamb, grilled snap peas with burrata and mint, sautéed morels, flat iron steak, truffle fries

HARVEST – September 2017

PRODUCTION – 716 Cases

RELEASE DATE – January 2020

VARIETAL COMPOSITION – 100% Pinot Noir

VINEYARDS – 88.5% Twelve Oaks Estate
11.5% Anne Amie Estate

SOIL TYPES – Laurelwood, Willakenzie

AVA – Willamette Valley

ALCOHOL – 13.4%

TOTAL ACIDITY – 5.8 g/L

PH – 3.5



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.

