

2021 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 rosé.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes. They were sorted and whole cluster pressed. Each lot was fermented using multiple yeast cultures, including 10% saignee which 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

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

orange blossom, pie cherry, floral, strawberry, honey, lime zest

FLAVOR

strawberry, plum, pomelo, kumquat marmalade, orange zest, grapefruit

FINISH

dry, mineral, focused and long

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 – Mid September 2021

PRODUCTION – 1,400 Cases

RELEASE DATE – March 2022

VARIETAL COMPOSITION – 100% Pinot noir

VINEYARDS – Anne Amie Estate
Twelve Oaks Estate

SOIL TYPES – Laurelwood, Willakenzie

AVA – Willamette Valley

ALCOHOL – 13.5%

TOTAL ACIDITY – 6.5 g/L

PH - 3.25

RESIDUAL SUGAR – 0.08%