

# 2021 Anne Amie Vineyards Twelve Oaks Estate Gamay Noir Chehalem Mountains AVA



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.



Inspired by Gamay from both France and Oregon, our Twelve Oaks Estate Gamay Noir is made in the traditional manner, utilizing both carbonic and extended maceration. This results in an age worthy wine brimming with ripe, dark berry flavors, lithe tannin and lively acidity.

## VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2-ton totes. They were hand sorted on a shaker table into 2-ton open top, stainless steel fermenters, which were then sealed with a stainless-steel lid. The must was cold-soaked for five days without oxygen contact, which was followed by fermentation that was completed in about a week. This is followed by an extended maceration without oxygen contact, where the wine is evaluated daily for softening of tannins and roundness of palate. 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 used French oak barrels. The wine was aged on lees in French oak barrels for 10 months until 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

blackberries, black tea, potting soil, tobacco, violets, saddle leather

## FLAVOR

ripe raspberry, fruit leather, sassafras, blueberries

## FINISH

long, acid driven, with a beautiful rusticity

## SUGGESTED FOOD PAIRINGS

roast black cod with lentils, chicken tangine, slow roasted root vegetables, hanger steak, moules frites, goat cheese tart

HARVEST – September 26, 2021

PRODUCTION – 650 Cases

RELEASE DATE – September 2022

VARIETAL COMPOSITION – 100% Gamay Noir

VINEYARDS – 100% Twelve Oaks Estate

OAK – aged 10 months in French oak, 100% neutral

SOIL TYPES – Laurelwood

AVA – Chehalem Mountains

ALCOHOL – 13.5%

TOTAL ACIDITY – 6.3 g/L

PH - 3.47