



2011 Anne Amie Vineyards Brut Rosé Chehalem Mountains AVA

Harvest
September 2011

Production
298 cases

Release Date
February 14, 2015

Varietal Composition

100% Pinot noir

Vineyards

Twelve Oaks Estate 100%

Soil Types

Laurelwood

AVA - Chehalem
Mountains

Alcohol - 12%

Total Acidity - 8.3 g/L

pH - 3.01

Residual Sugar - .02%

VINIFICATION

The 2011 Brut rose[®] is 100% Pinot noir, sourced exclusively from our Twelve Oaks Estate on Chehalem Mountain. It is sourced from cool, high elevation vineyard sites, based on acidity. The grapes arrive to the winery in half-ton totes and are immediately hand sorted and de-stemmed into 2-ton stainless steel tanks. The stems are reserved for pressing and kept in cold storage, while the must cold soaks for several days. The Pinot noir is pumped over several times a day until the proper tannin ratio is perceived by taste. The tanks are then drained of their free run by gravity, and the stems and the grapes are loaded into the press, again, by gravity. The press runs on a champagne cycle, eliminating unnecessary tumbling and extraction of bitter tannins. The light pressings and subsequent heavier pressings are all kept separate. The juice is settled for 48 hours before going into a combination of neutral French oak and stainless steel barrels for fermentation. Upon completion of fermentation, the base wines are tasted, blended, and bottled. They age sur lie, en tirage, for 3 years, at which time they are riddled and then disgorged. A dosage is added before bottling, corking and labeling. The finished wine is allowed to rest for at least four months before release.

VINTAGE DESCRIPTION

Every 30 years or so, a growing season like 2011 comes to pass. The last similar vintage was in 1984, still the early years of the Oregon wine industry. Spring started well into May, with budbreak beginning on the 5th, as it did in 2008. However, unlike 2008, we had cool wet weather, which protracted the budbreak window to last 3 weeks. This late start to the season meant we would have late flowering period, late véraison, and late harvest. And how we did. We normally expect bloom to be somewhere in mid June. This year, we saw the beginning of bloom from July 6th at our warmest site to July 14th at our coolest site. One positive note about bloom being so late in the season is that Oregon has excellent weather in July. No rain plus the warm weather gave us a fruit set that was extraordinary. The crop size, cluster size and berry size on the Pinot noir were among the largest we have ever witnessed. As we do every year, we spared no expense in hand-working the vines into balance. Crop thinning efforts to obtain the correct level of crop load were a necessary step in 2011. We did everything in our means to prepare our vines for a very late harvest. It was up to Mother Nature, and we were ready. We knew it was going to be late. September started, and we hadn't seen the onset of véraison. Fortunately, an incredible September and a beautiful October Indian summer saved us from potential disaster. What we saw in our Pinot noirs was a very slow but sure sugar accumulation, and therefore a slow acid degradation, as expected. But what amazed us were the incredible levels of flavor forming in the skins, due to the ideal temperatures and sunlight we received so late in the year. Harvest began October 27th and ended on the 6th of November, almost two weeks later than average. We held out with as much patience as we could, and then we went for it. And we are very pleased with the results.

AROMA

raspberry, red velvet cake, cardamom, violet, flinty, freshly cut peach

FLAVOR

strawberry, bing cherry, baking spice, lime, sugar cookies

FINISH

long and zesty

SUGGESTED FOOD PAIRINGS

ANYTHING!

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.

Anne Amie
VINEYARDS

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