

2007 ANNE AMIE WILLAMETTE VALLEY PINOT NOIR

THE VINEYARDS: Anne Amie Estate is located in the Willamette Valley's Yamhill-Carlton District AVA between 175- and 320-foot elevation. Its 19 acres of estate Pinot Noir are on an east-southeast facing slope, and the coarse-grained, ancient marine sediments native to the area are among the oldest soils in the Willamette Valley. These soils drain quickly, making them ideal for viticulture. This is the first full vintage from the collaborative team of winemaker Thomas Houseman and viticulturist Jason Tosch. These wines are elegant, delicate, focused and a great representation of Oregon and the certified sustainable Willamette Valley vineyards from which they are grown.

WINEMAKER: Thomas Houseman

VARIETAL: 100% Pinot Noir

ANALYSIS: 13.6% alc/vol | 3.6 pH | 0.61 g/L TA

HARVEST: September-October 2007

FERMENTATION: French oak barrels (22% new, 41% one year, 37% neutral)

WINEMAKING: Grapes were handpicked and brought directly to the winery in half-ton totes in perfect condition. They were meticulously hand sorted on a shaker

table then destemmed into two-ton, open-top, stainless steel fermenters. The must was cold-soaked for four to seven days, which was followed by fermentation that was completed in about a week. This is followed by an extended maceration, in which the wine is evaluated daily for softening of tannins and roundness of palate. The wine was on the skins for 28-40 days. 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 a mixture of new and used French oak barrels. The wine aged on lees in French oak barrels for 10 months and was then blended and bottled. Once bottled this wine was aged for 12 months before release.

WINEMAKER'S NOTES: October was very cold and pick dates were postponed multiple times due to rain, but the extended hang time allowed the fruit to ripen slowly and achieve a balance between sugars, flavors and organic acids. We started picking on September 24 and finished on October 31. Working with an abundant and well-trained vineyard crew and a winery crew that understands the importance of patience turned a tricky 2007 into a very successful year.

TASTING NOTES: The ultimate food wine, this Pinot Noir is a brilliant match for any fare. From traditional Northwest cuisine, such as cedar-planked salmon or wild mushroom soup, to smoked or grilled meats — even just a great burger and fries.

www.anneamie.com

Anne Amie
VINEYARDS

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Mellow

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