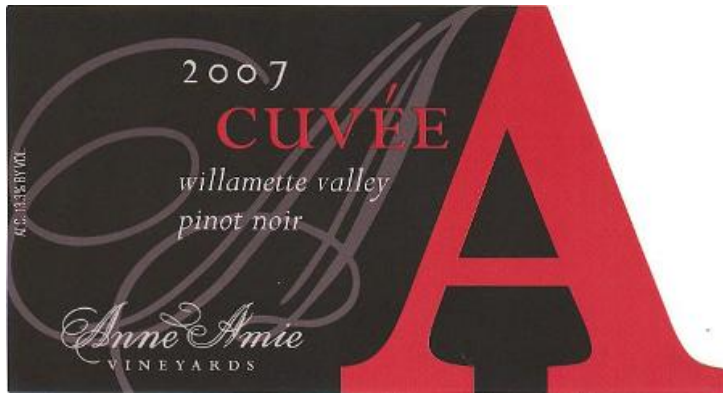


2007 Anne Amie Cuvée A Pinot Noir Willamette Valley



Harvest Dates:
Sept 24 to Oct 31, 2007

Production:
3200 cases

Release Date:
February 2009

Retail:
\$25.00

Varietal Composition:
100% Pinot Noir

Vineyards:
Hawks View 34 %
Boisseau Estate 20%
Anne Amie Estate 15%
Louise Estate 15%
Zena Crown 7%
Greyhorse 4.8%
Deux Vert 3%
Rainbow Ridge 1.2%

Clones:
115, 777, Pommard & Wadenswil

Oak:
Aged 10 months in French oak;
11.5% new, 21.2% 1 year,
67.3% neutral

Soil Types:
Willakenzie, Jory, Laurelwood

Alcohol: 13.3%

Total Acidity: 6.0 g/l

pH: 3.51

Average Brix at harvest: 23.5

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. This wine has the following certifications:



A vineyard is made up of many microclimates that produce wines with different characteristics and our blends reflect that diversity. Each vineyard block is carefully matched to a suited barrel. Our Cuvée A Pinot Noir is a selection of our most forward and charming barrels of pinot noir, blended in a style which is ready to drink upon release. We remove these wines from oak after 6 months and bottle age for 6 to 8 months before release to capture their bright, fresh flavors and aromas.

VINIFICATION: Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. They were meticulously hand sorted on a shaker table then destemmed into 2-ton open top, stainless steel fermenters. The must was cold-soaked for 4-7 days, which was followed by fermentation that was completed in about a week. This is followed by an extended maceration, where the wine is evaluated daily for softening of tannins and roundness of palate. The wine was on the skins for a total of 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 60 gallon French oak barrels. The wine aged on lees in French oak barrels for 10 months (11.5% new oak), then blended and bottled. Once bottled the wine is aged for 8 months before release.

VINTAGE DESCRIPTION: We began the year with an ideal spring resulting in an excellent fruit set; however, the remainder of the summer produced weather conducive to disease development. Our timing and techniques for disease control had to be precise. The biggest challenge came when the weather during harvest went from bearable to miserable. Deciding when to pick the grapes depends on several variables. The fruit has to achieve ripeness both in sugars and in flavors while losing some of its organic acids, which does not always occur in unison. In a cold October like 2007 ripeness was sure but slow, but the extended hang time gave our fruit the time to develop better flavors and allowed us to pick a full crop of good quality with a negligible loss to rot in the vineyard. We sampled our fruit often and scheduled our pick dates with a lot of postponing due to a cold rainy forecast. We picked our first grapes on September 24th and finished on October 31st. Working with an abundant and well-trained vineyard crew and a winery crew that understands the importance of patience turned a tricky 2007 into very successful year.

TASTING NOTES:

Color: gleaming ruby

Nose: fresh blackberries, plums, spice and hints of forest floor

Palate: cherry, raspberry, sweet-maple, cinnamon, cardamom, and sandalwood spice

Finish: long, smooth tannins

Anne Amie
VINEYARDS