



## Cuvée A Pinot Noir, Willamette Valley, 2006

Each vintage we strive to grow fruit of reserve quality on each and every vine. Every vine receives the same intense attention to detail. At harvest each fermenter is pampered and nurtured through its tumultuous transition from fruit to wine. After fermentation all of our pinot noir wines go into the finest French oak barrels. It is only at this point that our different cuvees start to emerge. As we taste each barrel the personality of the wine begins to show itself and we start to make our final selections that will be blended to create our three pinot noir cuvees: Cuvée A, Winemaker's Cuvée and Reserve Cuvée. A vineyard is made up of many microclimates that produce wines with different characteristics and our blends reflect that diversity. Our Cuvée A is a selection of our most forward and charming barrels of pinot noir, which we feel are ready to drink upon release. We remove these wines from oak sooner and bottle them earlier to capture their bright, fresh flavors and aromas.

Our 2006 Cuvée A is dark garnet in color, the clean bouquet is filled with aromas of spice, fresh blackberries, plums, and hints of forest floor. On the palate this balanced wine offers crème brûlée, sassafras, black cherries, and well integrated oak. The smooth, long finish is lively and accentuated by firm tannins. We recommend drinking our Cuvée A Pinot Noir young to preserve its lively freshness.

**Release Date:** November 2007 **Harvest Date:** September 27 to October 11, 2006 **Production:** 3200 cases

**Vintage Description:** In 2006, a warm and dry growing season with little precipitation and negligible disease pressure resulted in a rare combination of robust yields and high quality fruit. A mild spring led to good fruit set, and heat spikes in June and July advanced fruit ripeness. The heat did cause some sunburn, but those affected grapes were hand-removed later in the growing season. Continued warmth in September and October, despite intermittent cooling rains, resulted in a compressed harvest and a frenzied pace for our winery. The rain did cool the fruit down, slowing sugar development and allowing flavors to catch up. Even with the high yields we had perfect phenological maturity and 2006 turned out to be one of, if not the fastest harvest to date.

**Vineyard:** La Colina (20%), Hawks View (15%), Deux Vert (14%), Lafayette (13%) Yamhill (13%) Melrose (10%)  
Laurel (6%), misc (9%).

**AVA:** Chehalem Mtns, Yamhill/Carlton, Umpqua

**Clones:** Pommard, Dijon, Wadenswil

**Soil Types:** Laurel, Willakenzie, Jory, misc.

**Vinification:** Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. They were then put onto a belted incline, feeding a Vaslin Bucher destemmer and destemmed into 2 ton, open top, stainless steel fermenters. The *must* was cold-soaked for 5 days and then inoculated with yeast. Fermentation was complete in 10 days, then the wine was pressed back into 2 ton tanks, settled overnight and racked into 60 gallon French oak barrels. The wine aged in wood for 6 months (18% new oak), then was blended, bottled unfiltered, and bottle aged for 8 months. No mechanical pumps were used in the vinification of this wine; gravity was used from the beginning to the end.

**Wine Statistics:** Alcohol: 13.5% Total Acidity: 6.05 g/l pH: 3.61 Average Brix: 23.5

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