



2007 Anne Amie
Prismé
Pinot Noir Blanc
Willamette Valley AVA

Harvest Dates September - October 2007	Production 390 cases
Release Date November 2009	Retail \$45.00

Varietal Composition

100% Pinot noir

Vineyards

Rainbow Ridge
Greyhorse

Clones

Pommard

Soil Types

Willakenzie

AVA - Yamhill-Carlton District

Alcohol - 14.1%

Total Acidity - .59 g/100mL

pH - 3.43

Residual Sugar - .16g/100mL

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.

Prismé is the truest expression of the Pinot noir grape. We select only our finest blocks of Pinot noir and gently press the grapes, liberating the free run juice, but not the color or tannins from the skins. It is then barrel-fermented, and aged on its lees in French oak barrels for 18 months. This structured white wine has a backbone of acidity, a voluptuous mid-palate and a long, creamy finish. Prismé is named after the word prism- the splitting of white light into its corresponding colors. Here we are doing precisely that in reverse, making a rich, textured white wine from Pinot noir.

VINIFICATION

The Prismé starts with 100% Pinot noir free run juice which is then settled and racked into barrels. It is entirely barrel-fermented in French oak puncheons (25% new), lees stirred, allowed full malolactic fermentation and then aged on its lees for 18 months before bottling in February 2009.

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. Our timing and techniques for disease control had to be precise. Difficult weather during harvest posed the greatest challenge. 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 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 a very successful year.

AROMA

cream soda, nutmeg, honeysuckle, Bartlett pear

FLAVOR

quince, golden raspberry, shortbread, toasted marshmallow, ginger, white pepper

FINISH

long, rich

SUGGESTED FOOD PAIRINGS

butter-poached lobster in truffle cream sauce, Dungeness crab, seared scallops

Anne Amie
VINEYARDS

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