



2008 Anne Amie  
Prismé  
Pinot Noir Blanc  
Willamette Valley AVA

Harvest Dates September - October 2008	Production 353 cases
Release Date November 2010	Retail \$45.00

**Varietal Composition**

100% Pinot noir

**Vineyards**

Hawk's View  
La Colina  
Willakia  
Zena Crown

**Clones**

Pommard, 115, 828

**Oak**

18 months in 26% new, 13% 1  
year, 61% neutral

**Soil Types**

Willakenzie  
Jory  
Ritner

AVA - Willamette Valley

Alcohol- 14.1%

Total Acidity- .52 g/100mL

pH- 3.41

*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, lees stirred, allowed full malolactic fermentation and then aged on its lees for 18 months before bottling in February 2010.

**VINTAGE DESCRIPTION**

2008 was a Willamette Valley vintage we will all remember. The abnormally cool spring set bud break back three weeks to the fifth of May. This meant that all vine functions would have to happen within an even narrower timeframe. For fruit to ripen, we took extreme measures such as leaf pulling and shoot thinning. We doubled labor to perform these tasks in weeks instead of months to ensure the vines would function efficiently and achieve premium levels of flavor development. While our vines typically flower in mid-June, they flowered on the 4<sup>th</sup> of July. We greatly reduced vineyard crops which allowed the vine's remaining fruit to get to a solid stage of ripeness by the second week in October. 2008's was a surprisingly quick harvest, beginning on October 13<sup>th</sup> and ending on October 29<sup>th</sup>.

**AROMA**

cream soda, nutmeg, honeysuckle, Bartlett pear

**FLAVOR**

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

**FINISH**

long, rich, minerality

**SUGGESTED FOOD PAIRINGS**

lobster with butter, green gazpacho with Dungeness crab, fennel rubbed roast chicken, [anything covered in] truffle cream sauce, lemon & garlic marinated pork loin, perfect French fries

Anne Amie  
VINEYARDS

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