



2009 Anne Amie
Prismé
Pinot Noir Blanc
Yamhill-Carlton AVA

Harvest Dates
September 2009

Production
404 cases

Release Date
May 2012

Retail
\$50.00

Varietal Composition

100% Pinot noir

Vineyards

Rainbow Ridge
Anne Amie Estate

Clones

Pommard, 115

Oak

18 months in 25% new, 25% 1
year, 50% neutral French oak

Soil Types

Willakenzie

AVA - Willamette Valley

Alcohol- 14.1%

Total Acidity- .59 g/100mL

pH- 3.31

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.

*P*rimé 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 March 2011.

VINTAGE DESCRIPTION

2009 was a vintage of great abundance - in both flavors and good weather. We were happy to see bud break occur at a normal date - April 21st at our Twelve Oaks Estate. Unusually nice weather surrounding the weeks of flowering and fruit set played a large role in delivering a larger than average cluster and berry size in 2009. We were expecting large yields; however, aggressive management and balanced vigor in our vines mitigated these predictions. Achieving ripeness in the clusters was delightfully simple in 2009. Plenty of beautiful autumn weather brought acids, flavors and sugars into a perfect state of ripeness across our various vineyards in the Chehalem Mountain and Yamhill-Carlton appellations.

AROMA

caramel, ripe fig, white flowers, honeysuckle, white pepper, crème brûlée

FLAVOR

ripe peach, shortbread, ginger, white raisin, nutmeg, lemon, toasted marshmallow

FINISH

long, rich

SUGGESTED FOOD PAIRINGS

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

Anne Amie
VINEYARDS

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