



2010 Anne Amie
Pinot Blanc
Chehalem Mountains AVA

Harvest Dates
late October

Production
353 cases

Release Date
April 2012

Retail
\$20.00

Varietal Composition
100% Pinot blanc

Vineyards
Twelve Oaks Estate

Soil Types
Laurelwood

AVA - Chehalem Mountains

Alcohol - 14%

Total Acidity - .65g/100mL

pH - 3.46

Residual Sugar - .11g/100mL

Our Willamette Valley Pinot blanc is aged on lees in French Oak barrels for 18 months. A soft, round mouth feel enhances pear and citrus flavors with hints of vanilla, leading to a long, rich finish. Enjoy with a broad range of dishes from roasted chicken to creamy risotto.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in half-ton totes. They were then sorted by hand and whole cluster pressed. The lightly pressed juice was then cold fermented at 45°F for maximum varietal character. The wine was then aged in French oak (10% new) on its lees for eighteen months before bottling.

VINTAGE DESCRIPTION

The 2010 vintage was a test of the limits our climate places on our ability ripen vinifera. When someone tastes through our 2010 wines, they will find we were thoroughly successful in meeting this challenge. Through careful attention paid to the ongoing changes in weather during the course of the vintage and a well planned crop level adjustment, we were able to approach the late phases of the growing season, the ripening season, well prepared for any weather Mother Nature would send our way. A full two weeks of sunny skies arrived in mid-October, basking the grape clusters in light and a mild, drying heat. This sun, enabled us to nail the target indicators of wine grape ripeness: sugars, pH and most importantly a great level of complex flavors emanating from the skins. The majority of our blocks came to ripeness within a short week. With a determined harvest crew, we were able to pick all 120 acres of our estate vineyards in a matter of five days, allowing us to bring it all in before a series of heavy rainstorms closed the window on the season. To sum it up, we were well prepared and ahead of the eight ball, giving us the opportunity to stand proud with another great vintage at Anne Amie.

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:



AROMA

Asian pear, juicy fruit, graham cracker, jasmine blossom

FLAVOR

ripe pear, yellow plum, vanilla wafer, butterscotch pudding

FINISH

long, rich

SUGGESTED FOOD PAIRINGS

roast chicken, truffled cheeses, leek & chestnut gruyere tart, savory clafoutis

Anne Amie
VINEYARDS

6580 NE Mineral Springs Road - Carlton, OR 97111 - 503-864-2991 - www.anneamie.com