



2010 Anne Amie Pinot Gris Willamette Valley AVA

Harvest Dates
October 18-29

Production
2090 cases

Release Date
May 2011

Retail
\$19.00

Varietal Composition

100% Pinot gris

Vineyards

Boisseau 10.6%

LeBeau 5.6%

Louise 33.4%

Marilyn 28.2%

Winter's Hill 22.2%

Soil Types

Laurelwood

Jory

AVA - Willamette Valley

Alcohol- 13.1%

Total Acidity- .75g/100mL

pH- 3.31

Residual Sugar- .75g/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. This wine has the following certifications:



Our Willamette Valley Pinot gris is an elegant expression of this versatile varietal. Intensely aromatic powdery floral notes give way to a palate of Asian pear, Meyer lemon and rose petal. Balanced and crisp, this wine is a great match for many dishes from chicken paella or moules-frites to pork roast.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. They were whole cluster pressed and placed into temperature controlled stainless steel fermenters, where they were slowly cold-fermented at 45°F for maximum varietal character. 15% of the Pinot gris was fermented in neutral barrels at 55°F to enhance mouth-feel and aged on the lees for four 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.

AROMA

Meyer lemon, freesia, white peach

FLAVOR

Asian pear, crisp apples, white peach

FINISH

dry, long, minerality

SUGGESTED FOOD PAIRINGS

roast chicken, mussels, cheeses, grilled squash, cochon de lait

Anne Amie
VINEYARDS