

2011 Anne Amie Huntington Hill Pinot Gris Willamette Valley

Harvest Dates
late October–
early November 2011

Production
100 cases

Release Date
June 2012

Retail
\$25.00

Varietal Composition

100% Pinot gris

Vineyards

Huntington Hill Vineyard (100%)

Soil Types

Chehulpum-Rickreall
Wellsdeale-Dupee

AVA - Willamette Valley

Alcohol - 12.9%

Total Acidity - .75g/100mL

pH - 3.36

Residual Sugar - .58g/100mL

Our Huntington Hill Vineyard Pinot gris is barrel-fermented, yielding a complex wine that reflects the terroir of Oregon's Willamette Valley. This alternative style of Pinot gris is both deliciously aromatic and richly textured. Aromas of strawberries, pineapple and baking spices intermingle with mouth-filling peach and citrus fruit.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes. Grapes were destemmed and sat on the skins for 48 hours to get color. It was barrel fermented in 1 year old French oak barrels at 55°F for more tropical flavors and aged on the lees for four months before bottling in March 2011.

VINTAGE DESCRIPTION

Every 30 years or so, a growing season like 2011 comes to pass. The last similar vintage was in 1984, still the early years of the Oregon wine industry. Spring started well into May, with budbreak beginning on the 5th, as it did in 2008. However, unlike 2008, we had cool wet weather which protracted the budbreak window to last 3 weeks. This late start to the season meant we would have late flowering period, late véraison, and late harvest. And how we did. We normally expect bloom to be somewhere in mid June. This year, we saw the beginning of bloom from July 6th at our warmest site to July 14th at our coolest site. One positive note about bloom being so late in the season is that Oregon has excellent weather in July. No rain plus the warm weather gave us a fruit set that was extraordinary. The crop size, cluster size and berry size on the Pinot noir were among the largest we have ever witnessed. As we do every year, we spared no expense in hand-working the vines into balance. Crop thinning efforts to obtain the correct level of crop load were a necessary step in 2011. We did everything in our means to prepare our vines for a very late harvest. It was up to Mother Nature, and we were ready. We knew it was going to be late. September started, and we hadn't seen the onset of véraison. Fortunately, an incredible September and a beautiful October Indian summer saved us from potential disaster. What we saw in our Pinot noirs was a very slow but sure sugar accumulation, and therefore a slow acid degradation, as expected. But what amazed us were the incredible levels of flavor forming in the skins, due to the ideal temperatures and sunlight we received so late in the year. Harvest began October 27th and ended on the 6th of November, almost two weeks later than average. We held out with as much patience as we could, and then we went for it. And we are very pleased with the results.

AROMA

strawberry, caramelized sugar, bubblegum, orange blossom, baking spice

FLAVOR

peach, honey, pie cherry, strawberry, vanilla cream, lemon drop

FINISH

long, rich

SUGGESTED FOOD PAIRINGS

fennel salad, grilled salmon, paella, triple cream brie cheese

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



Anne Amie
VINEYARDS

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