



2011 Anne Amie
Pinot Blanc
Chehalem Mountains AVA

Harvest Dates
early November 2011

Production
374

Release Date
March 2013

Retail
\$20.00

Varietal Composition
100% Pinot blanc

Vineyards
Twelve Oaks Estate

Soil Types
Laurelwood

AVA - Chehalem Mountains

Alcohol - 12.9%

Total Acidity - 7.6g/L

pH - 3.31

Residual Sugar - 0.08%

Anne Amie is fully committed to sustainable farming and winemaking. The Anne Amie winery and all Anne Amie Estate Vineyards are Salmon Safe and LIVE certified.

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

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 bud-break 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 used out with as much patience as we could, and then we went for it. And we are very pleased with the results.

AROMA

shortbread, marzipan, honeycomb, white pepper, ripe pear, juicy fruit, orange creamsicle

FLAVOR

yellow plum, white raisin, lemon curd, pound cake, juicy fruit

FINISH

long, mineral driven, and rich

SUGGESTED FOOD PAIRINGS

roast chicken, truffled fries, leek & chestnut gruyere tart, mushroom risotto, grilled sturgeon

Anne Amie
VINEYARDS

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