



2011 Anne Amie
Estate Riesling
Yamhill-Carlton District AVA

Harvest Dates
late October -
early November 2011

Production
683 cases

Release Date
April 2012

Retail
\$20.00

Varietal Composition

100% Riesling

Vineyards

Anne Amie Estate (100%)

Soil Types

Willakenzie

AVA - Yamhill-Carlton District

Alcohol- 12.1%

Total Acidity- 1.2g/100mL

pH- 2.92

Residual Sugar- .89g/100mL

Our Estate Riesling from vineyards directly in front of our winery includes the original 1979 planting. High sun exposure and unique soils yield an intensely perfumed and expressive wine exhibiting pure varietal character. Aromas of jasmine flower and marmalade lead to flavors of stone fruits and a pleasing minerality. The fresh acidity and long finish mean you can enjoy watching this wine develop for years.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes. They were carefully sorted by hand; whole cluster pressed and placed into temperature controlled stainless steel fermenters where it was slowly cold fermented at 45°F for maximum varietal character. The wine was fermented in small lots so we could use more than one yeast strain to give more complexity to the aromatics. It was an extremely cool, slow fermentation that took more than a month to complete. The wine was aged in 100% stainless steel before being bottled in March 2012.

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.

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

key lime, lemongrass, coriander, nutmeg, starfruit

FLAVOR

Granny Smith apple, candied lemon peel, pineapple, cherimoya

FINISH

dry, minerality

SUGGESTED FOOD PAIRINGS

grilled clams, Thai food, brandade, sausage, sushi, shellfish

Anne Amie
VINEYARDS

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