



2012 Anne Amie
Pinot Blanc
Chehalem Mountains AVA

Harvest Dates
late September

Production
881 cases

Release Date
March 2014

Retail
\$20.00

Varietal Composition
100% Pinot blanc

Vineyards
Twelve Oaks Estate

Soil Types
Laurelwood

AVA - Chehalem Mountains

Alcohol - 13.4%

Total Acidity - 6.2g/L

pH - 3.23

Residual Sugar - 0.07%

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

After two vintages with some of the coolest temperatures on record, 2012 presented us with warm, consistent weather. It is amazing what 100 plus days without rain will do! A cool spring and rain during flowering led to small clusters, less than 50% of normal size. Some of our vineyard blocks at the 12 Oaks Estate had as little as 0.6 tons per acre. That said, on the positive side, we had to do hardly any thinning or dropping of fruit this year. Nature did it for us. Tiny grape clusters, paired with dry summer and fall weather, produced Pinot noirs of deep color and rich fruit character and should lead to wines with amazing concentration and aging potential. On the white wine side, we have wines with wonderful fruit concentration and acidity. Our cumulative growing degree days (GDD, a measurement of time spent in temperatures between 50 and 95 degrees Fahrenheit) was a solid annual average: in the 2350 GDD range for our Estate site and 2250 GDD for our Twelve Oaks site. (Our ideal is 2300 GDD, though we have seen incredible wines come from much less heat accumulation.) What was so ridiculously great about 2012 was although it was dry, it was never that hot. We rarely saw temperatures in the 90'sF and never really came close to 100F. We had almost 0% botrytis mold in our fruit, which is incredible. If there is such thing as a textbook harvest, 2012 would definitely qualify. The dream vintage combination of a low natural crop load, a warm dry summer, minimal disease pressure, and perfectly ripened fruit came true, with only one downside, there is not enough wine.

AROMA

graham cracker, white pepper, ripe pear, juicy fruit, orange blossom

FLAVOR

yellow plum, white raisin, lemon curd, vanilla wafer, tangerine

FINISH

long, full and mineral driven

SUGGESTED FOOD PAIRINGS

roast chicken, truffled cheeses, savory clafoutis, mushroom risotto, grilled sturgeon

Anne Amie
VINEYARDS

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