



## 2012 Anne Amie Pinot Gris Oregon AVA

Harvest Dates  
September 21 - October 26

Production  
2942

Release Date  
March 2013

Retail  
\$19.00

### *Varietal Composition*

100% Pinot gris

### *Vineyards*

Anne Amie Estate 14.3%  
Chateau LeBeau 6%  
Kraemer 16.7%  
Quail's Run 17.8%  
Twelve Oaks Estate 45.2%

AVA - Oregon

Alcohol- 13.4%

Total Acidity- 6.8g/L

pH- 3.16

Residual Sugar- 0.33%

*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 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 mouthfeel and aged on the lees for four 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's°F and never really came close to 100°F. 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

apricot, magnolia, Kaffir lime, gardenia, tangerine, white peach, jasmine

### FLAVOR

Asian pear, gala apples, white peach, kiwi, Kaffir lime

### FINISH

dry, long, minerality

### SUGGESTED FOOD PAIRINGS

roast chicken, mussels, apple glazed pork chop, grilled squash, pan seared trout

*Anne Amie*  
VINEYARDS

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