



**2012 Anne Amie Prisme
Pinot Noir Blanc
Yamhill-Carlton AVA**

Harvest
mid-September

Production
364 cases

Release Date
June 2015

Varietal Composition

100% Pinot noir

Vineyards

Anne Amie Estate 100%

Clones

P4, 115

Oak

aged 16 months in French oak, 20% new, 20% 1 year, 60% neutral

Soil Types

Willakenzie

AVA - Yamhill-Carlton

Alcohol - 14.1%

Total Acidity - 5.6 g/L

pH - 3.25

Prisme is the truest expression of the Pinot noir grape. We select only our finest blocks of Pinot noir and gently press the grapes, liberating the free run juice, but not the color or tannins from the skins. It is then barrel-fermented, and aged on its lees in French oak barrels for 18 months. This structured white wine has a backbone of acidity, a voluptuous mid-palate and along, creamy finish. Prisme is named after the word prism- the splitting of white light into its corresponding colors. Here we are doing precisely that in reverse, making a rich, textured white wine from Pinot noir.

VINIFICATION

The Prisme starts with 100% Pinot noir free run juice that is settled and racked into barrels. It is entirely barrel-fermented in French oak puncheons; lees stirred, allowed partial malolactic fermentation (around 80%) and then aged on its lees for 16 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

baked apples, caramel, butterscotch, fennel, cardamom, candied ginger, vanilla wafer

FLAVOR

yellow plum, yellow cherry, ripe pineapple, ripe fig, candied ginger, crème brûlée

FINISH

rich, plush mid-palate, with lingering, creamy acidity

SUGGESTED FOOD PAIRINGS

butter poached lobster, fennel rubbed roast chicken, [anything covered in] truffle cream sauce, lemon & garlic marinated pork loin, duck fat French fries, seared scallops

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.

Anne Amie
VINEYARDS

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