



2012 Anne Amie Estate Riesling Yamhill-Carlton District AVA

Harvest Dates
late September 2013

Production
880 cases

Release Date
April 2013

Retail
\$20.00

Varietal Composition
100% Riesling

Vineyards
Anne Amie Estate (100%)

Soil Types
Willakenzie

AVA - Yamhill-Carlton District

Alcohol - 11.9%

Total Acidity - 8.9g/L

pH - 2.87

Residual Sugar - 0.69%

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:



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 2013.

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

key lime, lemondrops, mangosteen, kiwi, nutmeg, cherimoya

FLAVOR

Granny Smith apple, candied lemon peel, pineapple, starfruit

FINISH

dry, minerality

SUGGESTED FOOD PAIRINGS

grilled clams, red curry, BBQ, pork sausage, sushi, Oregonzola

Anne Amie
VINEYARDS

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