



2012 Anne Amie Cuvée A
Amrita
Willamette Valley AVA

Harvest Dates
September 21 - October 26

Production
1705 cases

Release Date
March 2013

Retail
\$15.00

Varietal Composition

Viognier 26.3%
Riesling 24.1%
Pinot blanc 15.7%
Chardonnay 14.3%
Müller-Thurgau 9.2%
Pinot gris 8.1%
Gewurtztraminer 2.3%

Vineyards

Twelve Oaks Estate 36.9%
Troon 26.3%
LeBeau 25.2%
Anne Amie Estate 9.3%
Sunnyside 2.3%

AVA - Willamette Valley

Alcohol - 13.5%

Total Acidity - 7 g/L

pH - 3.23

Residual Sugar - 1.29%

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.

The name Amrita comes from the Buddhist equivalent of ambrosia, or a wine of the gods. Our Amrita is an unique inspiration each harvest, crafted from different varieties to be an irresistible, lightly effervescent, fruit-forward wine. It makes a delightful aperitif and is our favorite match with Pan-Asian foods.

VINIFICATION

Grapes were hand-picked by block, based on taste, with almost a month between the first and final pick. Grapes were brought directly to the winery in 1/2 ton totes in perfect condition. They were carefully sorted by hand; whole cluster pressed and placed into temperature controlled stainless steel fermenters. Each varietal was paired with a suitable yeast and slowly fermented at 45°F for maximum varietal character. The wine aged on its lees for four months before blending and bottling. CO2 was left in the wine for a slight effervescence. Extensive blending trials and tastings were conducted before choosing the final blend.

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

quince, rose petal, confectionary sugar, passion fruit, gooseberry

FLAVOR

white peach, strawberry, key lime, golden raspberry, kumquat

FINISH

spicy, off-dry, minerality

SUGGESTED FOOD PAIRINGS

shrimp and grits, Thai food, crab cakes, Carolina BBQ, salad rolls, Phở, spicy fried chicken

Anne Amie
VINEYARDS

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