



2012 Anne Amie Cuvée A  
Müller-Thurgau  
Yamhill-Carlton AVA

Harvest Dates September 21 - October 26	Production 2552 cases
Release Date March 2013	Retail \$15.00

*Varietal Composition*

100% Müller-Thurgau

*Vineyards*

Anne Amie Estate

*Soil Types*

Willakenzie

*AVA*

Yamhill-Carlton

*Alcohol* - 12.6%

*Total Acidity* - 6.7g/L

*pH* - 3.15

*Residual Sugar* - 0.81%

Our estate-grown Müller-Thurgau comes from vines first planted in 1979. Crisp, fresh, and dry, it is a charming example of the variety at its best. From chicken to shellfish, this wine is a versatile match for mildly spicy foods like Thai, Creole, or Mexican.

**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 fermented at 45°F for maximum varietal character. The wine aged on its lees for four months before being bottled.

**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**

honeysuckle, green apples, white flowers, starfruit, white peach

**FLAVOR**

key lime, granny smith apple, honeydew, peach

**FINISH**

minerality, dry

**SUGGESTED FOOD PAIRINGS**

paella, Pad Thai, grilled oysters, Boudin sausage

*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.*

*Anne Amie*  
VINEYARDS