



2013 Anne Amie Prismé Pinot Noir Blanc Yamhill-Carlton AVA

Harvest
mid-September

Production
32 barrels

Release Date
June 2016

Varietal Composition

100% Pinot noir

Vineyards

Anne Amie Estate 100%

Clones

P4, 115

Oak

aged 16 months in French oak, 25% new, 25% 1 year, 50% neutral

Soil Types

Willakenzie

AVA - Yamhill-Carlton

Alcohol - 13.6%

Total Acidity - 5.9 g/L

pH - 3.37

Prismé is the truest expression of the Pinot noir grape. We select only our finest blocks of Pinot noir and use only 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 16 months. This structured white wine has a backbone of acidity, a voluptuous mid-palate and a long, creamy finish. Prismé 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 Prismé 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 natural malolactic fermentation and then aged on its lees for 16 months before bottling.

VINTAGE DESCRIPTION

In vintages such as 2013, vineyard practices make or break the vintage. We are fortunate to have moved virtually exclusively to estate fruit for our production and came through a challenging vintage relatively unscathed. The Willamette Valley had an incredibly early start to the season, recording some of the earliest bud break dates known even to the pioneers. Both our Estate and Twelve Oaks sites broke bud close to each other in first week of April. We maintained decent weather right into flowering in early June, allowing our Estate site and the lower elevations at Twelve Oaks to set a decent crop. The cooler blocks at Twelve Oaks were only partially set or had not quite started flowering when an extended window of rain and cool temperatures set in. This created many "hens and chicks" (uneven berry size) in the clusters. So, Mother Nature thinned our vineyards for us, resulting in very balanced crop loads of 1.5 to 2 tons per acre, which is perfect for making a high quality wine. Summer precipitation in the Willamette Valley was close to a record low, which led to a warm, dry summer. In early September, everyone was excited about 2013. We saw fruit colored up and ripening into one of the earliest harvests on record. But around September 11th we started to see rain showing up in the 10-day forecasts. By the 16th, we realized that this rain was going to be a typhoon. Because we have complete control of our vineyards, we were able to harvest prior to the rain and also thin some sites and wait for flavors to develop. We picked our first Pinot noir on the 17th of September right behind the winery in what we call our "backyard." The fruit that came in was clean, ripe, full of flavor and utterly beautiful. We waited out the rain, and fortunately, October brought an extended warm, dry period in which we continued to pick. Our last Pinot noir was picked on October 14, nearly a month after the first Pinot noir was picked. Because of the field sorting and thinning, the remaining fruit came in 25% below our original estimates. Since we were given essentially three harvests in one - warm and early, cool and damp, and finally, warm and late, we have an amazing range of flavors to pull from for blending this year.

AROMA

butterscotch, fresh peaches, candied ginger, fennel, white pepper, cardamom, yellow plum

FLAVOR

pineapple, ripe fig, yellow plum, yellow cherry, 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

6580 NE Mineral Springs Rd., Carlton, OR 97111
www.anneamie.com | tel 503.864.2991 | fax 503.864.2203