



2013 Anne Amie Huntington Hill Pinot Gris Willamette Valley AVA

Harvest
September 17 - October 14

Production
206 cases

Release Date
March 2014

Varietal Composition

100% Pinot gris

Vineyards

Huntington Hill 100%

AVA - Willamette Valley

Alcohol - 13.3%

Total Acidity - 6.5 g/L

pH - 3.30

Residual Sugar - 0.35%

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.

Our Huntington Hill Vineyard Pinot gris is barrel-fermented, yielding a complex wine that reflects the terroir of Oregon's Willamette Valley. This alternative style of Pinot gris is both deliciously aromatic and richly textured. Aromas of strawberries, pineapple and baking spices intermingle with mouth-filling peach and citrus fruit.

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 cold-fermented at 45°F for maximum varietal character. 15% of the Pinot gris was fermented in neutral barrels at 55°F to enhance mouthfeel and aged on the lees for four months before bottling.

VINTAGE DESCRIPTION

In vintages such as 2013, vineyard practices make or break the vintage. 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

raspberry, spun sugar, rhubarb, shortbread, orange blossom

FLAVOR

peach, honey, yellow plum, baking spice, white pepper, shortbread

FINISH

dry, mineral driven, structured

SUGGESTED FOOD PAIRINGS

roast chicken, mussels, quince glazed pork chop, grilled squash, pan seared trout, shrimp salad

Anne Amie
VINEYARDS

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