



2014 Anne Amie  
Cuvée A Amrita  
Willamette Valley AVA

Harvest  
September 17 - October 13

Production  
2145 cases

Release Date  
March 2015

**Varietal Composition**

Pinot Blanc 32.5%  
Muller-Thurgau 19.7%  
Riesling 17.7%  
Viogner 14.9%  
Chardonnay 12.5%  
Gewurtztraminer 2.7%

**Vineyards**

Twelve Oaks Estate 45%  
Anne Amie Estate 37.3%  
LeBeau 14.9%  
Airlie 2.8%

**AVA** – Willamette Valley

**Alcohol** – 13.2%

**Total Acidity** – 7 g/L

**pH** - 3.17

**Residual Sugar** – 1.19%

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**

Bud break started in April for both of our Estates, and the nice weather following gave us an excellent push toward an early bloom. Weather at bloom was variable, starting out warm then turning wet. The variable weather created a four-week bloom spread from our earliest block at the winery to our latest block of high elevation Pinot Gris at Twelve Oaks Estate. All of the fruit at the Anne Amie Estate was set and well past the actual bloom phase before we saw rain and cool temperatures. Twelve Oaks was about halfway through bloom before the weather changed. This diversity in bloom weather and fruit set gave us strength in our ability to spread out the risk associated with any unknown weather during harvest. Since the clock toward harvest starts at 50% bloom, it was comforting to know that a good portion of our fruit was tracking toward an early harvest, with the rest coming in on a more average harvest date. This year's average and larger cluster sizes with two to three clusters per shoot meant we had to thin extra crop, done to ensure we achieve maximum ripeness in an average year and consistently produce high quality wine. Summer came in force, and it was hot and dry. It was not a year where we had 100°F plus days, but we had many more than usual days in the 90°Fs. With little rain and such heat, our vines were forced to tap into moisture with their deep root systems. 2014 will be a vintage representative of wines running on that deep root system of survival. This environmental stress will surely play out in a positive way, via the rich wines produced this year.

We picked the blocks at the Twelve Oaks Estate for our soon to be launched sparkling wine program on September 13th. Our last pick finished up with our Müller-Thurgau at the Anne Amie Estate on Columbus Day October 13th.

**AROMA**

quince, elderflower, starfruit, shortbread cookies, Ranier cherry, lemon drops

**FLAVOR**

white strawberry, kumquat, golden raspberry, elderflower liqueur, summertime

**FINISH**

Spicy, off-dry, mineral

**SUGGESTED FOOD PAIRINGS**

Thai food, Mexican food, NC BBQ, fish sauce chicken wings, salad rolls, Indian food, life, Netflix

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.

