



2014 Anne Amie
Cuvée A Muller-Thurgau
Yamhill-Carlton AVA

Harvest
October 7 - 13

Production
1673 cases

Release Date
March 2015

Varietal Composition
100% Muller-Thurgau

Vineyards
Anne Amie Estate 100%

Soil Types
Willakenzie

AVA – Yamhill-Carlton

Alcohol – 12.9%

Total Acidity – 7.5 g/L

pH - 3.17

Residual Sugar – 0.7%

Our estate-grown Muller-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

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

honeysuckle, key lime, confectioner's sugar, starfruit, kumquat

FLAVOR

key lime, pink grapefruit, yellow plum, opal apple, citrus pith

FINISH

dry, mineral

SUGGESTED FOOD PAIRINGS

paella, Pad Thai, Gorgonzola walnut pasta, moules frites, grilled oysters

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.

