



**2015 Anne Amie
Cuvée A Amrita
Willamette Valley AVA**

Harvest
September 2015

Production
2618 cases

Release Date
March 2016

Varietal Composition

Riesling 30.6%
Muller-Thurgau 23.6%
Pinot Blanc 23.4%
Viogner 16.7%
Gewurtztraminer 4.6%
Chardonnay 1.1%

Vineyards

Anne Amie Estate 54.1%
Twelve Oaks Estate 34.3%
LeBeau 11.6%

AVA – Willamette Valley

Alcohol – 12.6%

Total Acidity – 6.9 g/L

pH - 3.11

Residual Sugar – 1.14%

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.

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

The 2015 vintage was fast and furious, early and unrelenting. We knew we were in for an early harvest from the early bud break in March. The hot summer shaved a few more days off of the average rate of development for Pinot Noir in the Willamette Valley. Our first fruit was brought in on August 28th off of the Twelve Oaks Estate, marking the earliest harvest in Anne Amie Vineyards' history. After picking for our sparkling wine, we waited two weeks for the next pick. On September 10th, we began harvesting blocks of Pinot Noir at both the Anne Amie Estate Vineyard and Twelve Oaks Estate. We have never had such a fruitful harvest, and fortunately, the growing conditions provided for clean fruit, and we did not have to worry about pests or birds. Harvest truly began in earnest on September 19th, a full 108 days after bloom, and it didn't stop until our final pick on October 9th, with the last of the Muller-Thurgau coming off the vine. Cluster size was in the very large and the grapes were full of bold flavors. This is a vintage of large yields and exceptional quality.

AROMA

quince, elderflower, starfruit, golden delicious apple, kaffir lime, cherimoya, honey

FLAVOR

kumquat, golden raspberry, elderflower liqueur, key lime, honey, summertime

FINISH

Spicy, off-dry, mineral

SUGGESTED FOOD PAIRINGS

Thai food, Mexican food, Indian food, Sushi, BBQ, chicken wings, life, Netflix

Anne Amie
VINEYARDS

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