



## 2015 Anne Amie Huntington Hill Pinot Gris Willamette Valley AVA

**Harvest**  
September 24, 2015

**Production**  
467 cases

**Release Date**  
March 2016

**Varietal Composition**  
100% Pinot gris

**Vineyards**  
Huntington Hill 100%

**AVA - Willamette Valley**

**Alcohol - 13.1%**

**Total Acidity - 6.6 g/L**

**pH - 3.11**

**Residual Sugar - 0.34%**

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 are hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. They are de-stemmed and sit on the skins for 2-4 days to pick up color, and then barrel fermented in 1 year old French oak barrels at 55°F for more tropical flavors. The wine is aged on the lees for four months before bottling.

### 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

peach, persimmon, spun sugar, fennel, five spice, gingerbread, orange blossom, tea

### FLAVOR

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

### FINISH

rich, dry, mineral driven

### SUGGESTED FOOD PAIRINGS

roast chicken, mussels, quince glazed pork chop, grilled squash, pan seared trout, shrimp salad, shaved fennel and citrus salad

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

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