



**2015 Anne Amie
Cuvée A Muller-Thurgau
Yamhill-Carlton AVA**

Harvest
September 2015

Production
1808 cases

Release Date
March 2016

Varietal Composition

100% Muller-Thurgau

Vineyards

Anne Amie Estate 100%

Soil Types

Willakenzie

AVA – Yamhill-Carlton

Alcohol – 12.7%

Total Acidity – 6.9 g/L

pH - 3.18

Residual Sugar – 0.35%

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

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

honeysuckle, bubblegum, starfruit, kumquat, pineapple

FLAVOR

key lime, starfruit, yellow plum, golden delicious apple

FINISH

dry, mineral, floral

SUGGESTED FOOD PAIRINGS

grilled fish, paella, bibimbap, weisswurst, moules frites, grilled oysters, kati roll

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

6580 NE Mineral Springs Road - Carlton, OR 97111 - 503-864-2991 - www.anneamie.com