

Anne Amie
VINEYARDS

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**2015 Anne Amie Vineyards
Estate Pinot Blanc
Chehalem Mountains AVA**

This Oregon Pinot Blanc from Anne Amie's Twelve Oaks Estate is fermented in stainless steel and then aged on lees in French Oak barrels for ten months. Scents of orange blossom, Meyer lemon, ripe pear and juicy fruit lead into a soft mouthfeel with flavors of golden delicious apple, yellow plum, and starfruit, finishing rich and long, while still retaining nice acidity and minerality. Enjoy this wine with a range of dishes from roast chicken to clam chowder to risotto to grilled sturgeon.

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