



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

**Harvest**  
September 22, 2015

**Production**  
765 cases

**Release Date**  
October 2017

### Varietal Composition

100% Pinot Blanc

### Vineyards

Twelve Oaks Estate  
100%

AVA - Chehalem  
Mountains

Alcohol - 13.4%

Total Acidity - 6.2 g/L

pH - 3.08

Residual Sugar - 0.06%

Our Estate Pinot Blanc is aged on lees in French Oak barrels for 10 months. A soft, round mouth feel enhances pear and citrus flavors with hints of vanilla, leading to a long, rich finish. Enjoy with a broad range of dishes from roasted chicken to creamy risotto.

### VINIFICATION

Grapes were hand-picked and brought directly to the winery in half-ton totes. They were then sorted by hand and whole cluster pressed. The lightly pressed juice was then cold fermented at 45°F for maximum varietal character. The wine was then aged in French oak (10% new) on its lees for nine 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 Müller-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

juicy fruit, orange blossom, feijoa, Meyer lemon, ripe pear

### FLAVOR

starfruit, yellow plum, golden delicious apple, cherimoya

### FINISH

crisp, full and mineral driven

### SUGGESTED FOOD PAIRINGS

roast chicken, clam chowder, savory clafoutis, shrimp risotto, grilled sturgeon

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*

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