



## 2015 Anne Amie Pinot Gris Willamette Valley AVA

**Harvest**  
September 2015

**Production**  
4841 cases

**Release Date**  
March 2016

**Varietal Composition**  
100% Pinot gris

**Vineyards**  
Twelve Oaks Estate 55.5%  
Anne Amie Estate 32.6%  
Antiquum 8.5%  
LeBeau 3.4%

**AVA** - Willamette Valley

**Alcohol** – 13.3%

**Total Acidity** – 6.0 g/L

**pH** – 3.23

**Residual Sugar** – 0.11%

Our Pinot gris is an elegant expression of this versatile varietal. Intensely aromatic powdery floral notes give way to a palate of Asian pear, Meyer lemon and rose petal. Balanced and crisp, this wine is a great match for many dishes from chicken paella or moules-frites to pork roast.

### 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 cold-fermented at 45°F for maximum varietal character. 15% of the Pinot gris was fermented in neutral barrels at 55°F to enhance mouthfeel and 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

magnolia, gardenia, jasmine, pear, golden delicious apple, nectarine, straw

### FLAVOR

Asian pear, golden delicious apples, white peach, meyer lemon, white tea

### FINISH

dry, long, rich

### SUGGESTED FOOD PAIRINGS

roast chicken, mussels, quince glazed pork chop, grilled squash, pan seared trout, shrimp 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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