

Anne Amie
VINEYARDS

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**2015 Anne Amie Prismé
Pinot Noir Blanc**

Prismé is a unique expression of the Pinot noir grape. Anne Amie Vineyards selects only their finest blocks of Pinot noir and uses only the free run juice, but not the color or tannins from the skins. This wine was then aged 16 months on the lees in French oak barrels and 16 months in bottle, prior to release. Aromas of candied ginger, butter cookies and cardamom lead to flavors of yellow plum, yellow cherry, candied ginger, and crème brûlée, finishing with a rich, plush mid-palate, and lingering, creamy acidity. Pair this wine with butter poached fish, crab or lobster, fennel rubbed roast chicken, and [anything covered in] truffle cream sauce.

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