

*Anne Amie*  
VINEYARDS

**2016 Anne Amie Vineyards  
Twelve Oaks Estate Rosé of Pinot Gris  
Chehalem Mountains AVA**

This single vineyard Pinot Gris is barrel-fermented. It is complex, deliciously aromatic and richly textured. Intensely aromatic notes of peach, red current, wild cherry and Campari give way to a palate of peach, ripe apricot, baking spices, and orange blossom shortbread, finishing dry, mineral driven, savory and structured. This wine is a great match for many dishes from smoked oysters to mussels to grilled squash to pan seared trout, shrimp salad, and grilled endive salad.

WWW.ANNEAMIE.COM

*Anne Amie*  
VINEYARDS

**2016 Anne Amie Vineyards  
Twelve Oaks Estate Rosé of Pinot Gris  
Chehalem Mountains AVA**

This single vineyard Pinot Gris is barrel-fermented. It is complex, deliciously aromatic and richly textured. Intensely aromatic notes of peach, red current, wild cherry and Campari give way to a palate of peach, ripe apricot, baking spices, and orange blossom shortbread, finishing dry, mineral driven, savory and structured. This wine is a great match for many dishes from smoked oysters to mussels to grilled squash to pan seared trout, shrimp salad, and grilled endive salad.

WWW.ANNEAMIE.COM

*Anne Amie*  
VINEYARDS

**2016 Anne Amie Vineyards  
Twelve Oaks Estate Rosé of Pinot Gris  
Chehalem Mountains AVA**

This single vineyard Pinot Gris is barrel-fermented. It is complex, deliciously aromatic and richly textured. Intensely aromatic notes of peach, red current, wild cherry and Campari give way to a palate of peach, ripe apricot, baking spices, and orange blossom shortbread, finishing dry, mineral driven, savory and structured. This wine is a great match for many dishes from smoked oysters to mussels to grilled squash to pan seared trout, shrimp salad, and grilled endive salad.

WWW.ANNEAMIE.COM

*Anne Amie*  
VINEYARDS

**2016 Anne Amie Vineyards  
Twelve Oaks Estate Rosé of Pinot Gris  
Chehalem Mountains AVA**

This single vineyard Pinot Gris is barrel-fermented. It is complex, deliciously aromatic and richly textured. Intensely aromatic notes of peach, red current, wild cherry and Campari give way to a palate of peach, ripe apricot, baking spices, and orange blossom shortbread, finishing dry, mineral driven, savory and structured. This wine is a great match for many dishes from smoked oysters to mussels to grilled squash to pan seared trout, shrimp salad, and grilled endive salad.

WWW.ANNEAMIE.COM