



**2017 Anne Amie Vineyards  
Cuvée A Amrita  
Willamette Valley AVA**

**Harvest**  
September 2017

**Production**  
1938 cases

**Release Date**  
May 2018

**Varietal Composition**

Riesling 32.1%  
Pinot Blanc 25.5%  
Müller-Thurgau 13.9%  
Viogner 11.4%  
Gewurtztraminer 7.1%  
Chardonnay 6%  
Pinot Gris 4%

**Vineyards**

Twelve Oaks Estate  
Anne Amie Estate

**AVA** – Willamette Valley

**Alcohol** – 12.9%

**Total Acidity** – 6.8 g/L

**pH** - 3.10

**Residual Sugar** – 0.90%

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.

The name Amrita comes from the Buddhist equivalent of ambrosia, or a wine of the gods. Our Amrita is a unique inspiration each harvest, crafted from different varieties to be an effervescent, fruit-forward wine. It makes a delightful aperitif and is our favorite match with Pan-Asian foods.

**VINIFICATION**

Grapes were brought directly to the winery in 1/2 ton totes in perfect condition. They were carefully sorted by hand; whole cluster pressed and placed into temperature controlled stainless steel fermenters. Each varietal was paired with a suitable yeast and slowly fermented at 45°F for maximum varietal character. The wine aged on its lees for four months before blending and bottling. Wine is then infused with CO2 to preferred pétillance.

**VINTAGE DESCRIPTION**

After early bud breaks and warmer than average vintages in 2015 and 2016, expectations for 2017 were more of the same. Surprisingly, bud break came in the second half of April, two to three weeks later than 2015 and 2016, but typical timing for the northern Willamette Valley. May and early June wavered between showers and sun, which kept us guessing where 2017 was headed. Late June brought sunshine, clear skies, and warm temperatures that were ideal for flowering. By late July, crop estimates were showing that the average cluster was 25-30% larger than normal. This was the result of a warm initiation period in the summer of 2016, when the flowering structure is forming inside the bud, and the warm and dry flowering of 2017 that allowed for all the flowers to fertilize. August was busy with the crew reducing the crop, a heat wave in the 100s, and smoke hanging in the stratosphere from forest fires in the Columbia gorge. It looked like another hot end to a season and a sprint to harvest. However, temperatures returned to the low 80s and 70s in September, allowing flavors to build as Brix levels stabilized. Our sparkling blocks were picked in early September and still wine grapes were harvested from the end of September into the third week of October, just before the rains.

**AROMA**

passionfruit, kiwi, mandarin, orange pith, key lime, quince, elderflower

**FLAVOR**

white strawberry, salmonberry, lychee, nectarine, ginger, St-Germain, summertime

**FINISH**

spicy, mineral driven and effervescent

**SUGGESTED FOOD PAIRINGS**

Thai food, Mexican food, NC BBQ, fish sauce chicken wings, salad rolls, Indian food, brunch mimosas, dumplings, life, Netflix

*Anne Amie*  
VINEYARDS

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