



2017 Anne Amie Twelve Oaks Estate Rosé of Pinot Gris Chehalem Mountains AVA

Harvest
September 2017

Production
407 cases

Release Date
April 2018

Varietal Composition
100% Pinot gris

Vineyards
Twelve Oaks Estate

AVA -
Chehalem Mountains

Alcohol - 13.3%

Total Acidity - 6.0 g/L

pH - 3.28

Residual Sugar - 0.12%

Our Twelve Oaks Estate Rosé of Pinot gris is barrel-fermented, yielding a complex wine. This alternative style of Pinot gris is both deliciously aromatic and richly textured. Aromas of strawberries, pineapple and baking spices intermingle with mouth-filling peach and citrus fruit.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes. Grapes were destemmed and sat on the skins for 48 hours to get color. It was barrel fermented in 1-year-old French oak barrels at 55°F for more tropical flavors and aged on the lees for four months before bottling in March 2015.

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

Rainier cherry, blood orange rind, raspberry, Campari, orange sherbet

FLAVOR

peach, ripe apricot, baking spice, orange blossom, shortbread

FINISH

dry, mineral driven, savory and structured

SUGGESTED PAIRINGS

chicory salad, grilled fish, smoked oysters, Israeli couscous, mussels, grilled endive salad, pizza, dolmas

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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