



2010 Anne Amie
Prismé
Pinot Noir Blanc
Yamhill-Carlton AVA

Harvest Dates
late October 2010

Production
268 cases

Release Date
May 2013

Retail
\$50.00

Varietal Composition

100% Pinot noir

Vineyards

Anne Amie Estate
Rainbow Ridge

Clones

Pommard, 115

Oak

18 months in 38% new and 62%
neutral French oak

Soil Types

Willakenzie

AVA - Yamhill-Carlton

Alcohol- 14%

Total Acidity- 6.6g/L

pH- 3.41

Anne Amie is fully committed to sustainable farming and winemaking. The Anne Amie winery and all Anne Amie Estate Vineyards are Salmon Safe and LIVE certified.

*P*rimé is the truest expression of the Pinot noir grape. We select only our finest blocks of Pinot noir and gently press the grapes, liberating the free run juice, but not the color or tannins from the skins. It is then barrel-fermented, and aged on its lees in French oak barrels for 18 months. This structured white wine has a backbone of acidity, a voluptuous mid-palate and a long, creamy finish. Prismé is named after the word prism- the splitting of white light into its corresponding colors. Here we are doing precisely that in reverse, making a rich, textured white wine from Pinot noir.

VINIFICATION

The Prismé starts with 100% Pinot noir free run juice which is then settled and racked into barrels. It is entirely barrel-fermented in French oak puncheons, lees stirred, allowed full malolactic fermentation and then aged on its lees for 18 months before bottling.

VINTAGE DESCRIPTION

The 2010 vintage was a test of the limits our climate places on our ability ripen vinifera. When someone tastes through our 2010 wines, they will find we were thoroughly successful in meeting this challenge. Through careful attention paid to the ongoing changes in weather during the course of the vintage and a well planned crop level adjustment, we were able to approach the late phases of the growing season, the ripening season, well prepared for any weather Mother Nature would send our way. A full two weeks of sunny skies arrived in mid-October, basking the grape clusters in light and a mild, drying heat. This sun, enabled us to nail the target indicators of wine grape ripeness: sugars, pH and most importantly a great level of complex flavors emanating from the skins. The majority of our blocks came to ripeness within a short week. With a determined harvest crew, we were able to pick all 120 acres of our estate vineyards in a matter of five days, allowing us to bring it all in before a series of heavy rainstorms closed the window on the season. To sum it up, we were well prepared and ahead of the eight ball, giving us the opportunity to stand proud with another great vintage at Anne Amie.

AROMA

caramel, ripe fig, fennel, baked apples, candied ginger, crème brûlée

FLAVOR

panna cotta, graham cracker, nutmeg, lemon, ripe fig, baked apples

FINISH

long, rich

SUGGESTED FOOD PAIRINGS

butter poached lobster, fennel rubbed roast chicken, [anything covered in] truffle cream sauce, lemon & garlic marinated pork loin, duck fat French fries, seared scallops

Anne Amie
VINEYARDS

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