



2010 Anne Amie
Estate Riesling
Yamhill-Carlton District AVA

Harvest Dates:
October 18-29

Production
470 cases

Release Date
March 2011

Retail
\$20.00

Varietal Composition

100% Riesling

Vineyards

Anne Amie Estate (100%)

Soil Types

Willakenzie

AVA - Yamhill-Carlton District

Alcohol- 12.9%

Total Acidity- .97g/100mL

pH- 2.92

Residual Sugar- .81g/100mL

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. This wine has the following certifications:



Our Estate Riesling from vineyards directly in front of our winery includes the original 1979 planting. High sun exposure and unique soils yield an intensely perfumed and expressive wine exhibiting pure varietal character. Aromas of jasmine flower and marmalade lead to flavors of stone fruits and a pleasing minerality. The fresh acidity and long finish mean you can enjoy watching this wine develop for years.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes. They were carefully sorted by hand; whole cluster pressed and placed into temperature controlled stainless steel fermenters where it was slowly cold fermented at 45°F for maximum varietal character. The wine was fermented in small lots so we could use more than one yeast strain to give more complexity to the aromatics. It was an extremely cool, slow fermentation that took more than a month to complete. The wine was aged in 100% stainless steel before being bottled in March 2011.

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

honeysuckle, Meyer lemon, quince, coriander, nutmeg, pineapple

FLAVOR

Gala apple, candied lemon peel, fresh pineapple, tapioca pearls

FINISH

dry, minerality

SUGGESTED FOOD PAIRINGS

grilled clams, brandade, caramelized fennel and goat cheese flatbreads

Anne Amie
VINEYARDS

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