



**2011 Anne Amie
Prismé
Pinot Noir Blanc
Yamhill-Carlton AVA**

Harvest
early November

Production
440 cases

Release Date
June 2014

Retail
\$40

Varietal Composition
100% Pinot noir

Vineyards
Anne Amie Estate 100%

Clones
P4, 115

Oak
aged 18 months in French
oak, 20% new, 20% 1 year,
60% neutral

Soil Types
Willakenzie

AVA - Yamhill-Carlton

Alcohol - 12.9%

Total Acidity - 6.6 g/L

pH - 3.28

Prismé 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 along, 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 that is settled and racked into barrels. It is entirely barrel-fermented in French oak puncheons; lees stirred, allowed partial malolactic fermentation (around 80%) and then aged on its lees for 18 months before bottling.

VINTAGE DESCRIPTION

Every 30 years or so, a growing season like 2011 comes to pass. The last similar vintage was in 1984, still the early years of the Oregon wine industry. Spring started well into May, with budbreak beginning on the 5th, as it did in 2008. However, unlike 2008, we had cool wet weather, which protracted the budbreak window to last 3 weeks. This late start to the season meant we would have late flowering period, late véraison, and late harvest. And how we did. We normally expect bloom to be somewhere in mid June. This year, we saw the beginning of bloom from July 6th at our warmest site to July 14th at our coolest site. One positive note about bloom being so late in the season is that Oregon has excellent weather in July. No rain plus the warm weather gave us a fruit set that was extraordinary. The crop size, cluster size and berry size on the Pinot noir were among the largest we have ever witnessed. As we do every year, we spared no expense in hand-working the vines into balance. Crop thinning efforts to obtain the correct level of crop load were a necessary step in 2011. We did everything in our means to prepare our vines for a very late harvest. It was up to Mother Nature, and we were ready. We knew it was going to be late. September started, and we hadn't seen the onset of véraison. Fortunately, an incredible September and a beautiful October Indian summer saved us from potential disaster. What we saw in our Pinot noirs was a very slow but sure sugar accumulation, and therefore a slow acid degradation, as expected. But what amazed us were the incredible levels of flavor forming in the skins, due to the ideal temperatures and sunlight we received so late in the year. Harvest began October 27th and ended on the 6th of November, almost two weeks later than average. We held out with as much patience as we could, and then we went for it. And we are very pleased with the results.

AROMA

baked apples, fennel, vanilla bean, elderflower, cardamom, candied ginger, crème brûlée

FLAVOR

ripe pears, graham cracker, nutmeg, lemon meringue, ripe fig

FINISH

lingering, creamy acidity

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 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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