



## 2012 Anne Amie Huntington Hill Pinot Gris Willamette Valley

Harvest Dates  
late September 2012

Production  
200 cases

Release Date  
June 2012

Retail  
\$25.00

### *Varietal Composition*

100% Pinot gris

### *Vineyards*

Huntington Hill Vineyard (100%)

### *Soil Types*

Chehulpum-Rickreall  
Wellsdeale-Dupee

AVA - Willamette Valley

Alcohol- 13.4%

Total Acidity- 6.6g/L

pH- 3.20

Residual Sugar- 0.62%

*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 Huntington Hill Vineyard Pinot gris is barrel-fermented, yielding a complex wine that reflects the terroir of Oregon's Willamette Valley. 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 2013.

### VINTAGE DESCRIPTION

After two vintages with some of the coolest temperatures on record, 2012 presented us with warm, consistent weather. It is amazing what 100 plus days without rain will do! A cool spring and rain during flowering led to small clusters, less than 50% of normal size. Some of our vineyard blocks at the 12 Oaks Estate had as little as 0.6 tons per acre. That said, on the positive side, we had to do hardly any thinning or dropping of fruit this year. Nature did it for us. Tiny grape clusters, paired with dry summer and fall weather, produced Pinot noirs of deep color and rich fruit character and should lead to wines with amazing concentration and aging potential. On the white wine side, we have wines with wonderful fruit concentration and acidity. Our cumulative growing degree days (GDD, a measurement of time spent in temperatures between 50 and 95 degrees Fahrenheit) was a solid annual average: in the 2350 GDD range for our Estate site and 2250 GDD for our Twelve Oaks site. (Our ideal is 2300 GDD, though we have seen incredible wines come from much less heat accumulation.) What was so ridiculously great about 2012 was although it was dry, it was never that hot. We rarely saw temperatures in the 90'sF and never really came close to 100F. We had almost 0% botrytis mold in our fruit, which is incredible. If there is such thing as a textbook harvest, 2012 would definitely qualify. The dream vintage combination of a low natural crop load, a warm dry summer, minimal disease pressure, and perfectly ripened fruit came true, with only one downside, there is not enough wine.

### AROMA

strawberry, white pepper, caramelized sugar, rhubarb, bubblegum, orange blossom

### FLAVOR

peach, honey, pie cherry, bubblegum, strawberry, vanilla cream, baking spice

### FINISH

long, mineral driven

### SUGGESTED FOOD PAIRINGS

fennel salad, grilled salmon, paella, triple cream brie cheese with chili jam, charcuterie

*Anne Amie*  
VINEYARDS

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