



**2015 Anne Amie Prismé
Pinot Noir Blanc
Chehalem Mountains AVA**

Harvest
September 2015

Production
457 cases

Release Date
October 2018

Varietal Composition

100% Pinot noir

Vineyards

Twelve Oaks Estate

Oak

aged 16 months in French oak, 25% new, 25% 1 year, 50% neutral

Soil Types

Laurelwood

AVA

Chehalem Mountains

Alcohol - 13.5%

Total Acidity - 5.8 g/L

pH - 3.32

In order to produce Prismé, we select only our finest blocks of Pinot noir and use only 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 16 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 that is settled and racked into barrels. It is entirely barrel-fermented in French oak puncheons; lees stirred, allowed natural malolactic fermentation and then aged on its lees for 16 months before bottling.

VINTAGE DESCRIPTION

The 2015 vintage was fast and furious, early and unrelenting. We knew we were in for an early harvest from the early bud break in March. The hot summer shaved a few more days off of the average rate of development for Pinot Noir in the Willamette Valley. Our first fruit was brought in on August 28th off of the Twelve Oaks Estate, marking the earliest harvest in Anne Amie Vineyards' history. After picking for our sparkling wine, we waited two weeks for the next pick. On September 10th, we began harvesting blocks of Pinot Noir at both the Anne Amie Estate Vineyard and Twelve Oaks Estate. We have never had such a fruitful harvest, and fortunately, the growing conditions provided for clean fruit, and we did not have to worry about pests or birds. Harvest truly began in earnest on September 19th, a full 108 days after bloom, and it didn't stop until our final pick on October 9th, with the last of the Müller-Thurgau coming off the vine. Cluster size was in the very large and the grapes were full of bold flavors. This is a vintage of large yields and exceptional quality.

AROMA

yellow plum, candied ginger, panna cotta, butter cookies, cardamom, white pepper, candied lemon

FLAVOR

yellow plum, yellow cherry, candied ginger, crème brûlée, preserved lemon, orange zest

FINISH

rich and focused

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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