



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.



2018 Anne Amie Vineyards Two Estates Pinot Gris Willamette Valley AVA

Our Pinot gris is an elegant expression of this versatile varietal. Intensely aromatic powdery floral notes give way to a palate of Asian pear, Meyer lemon and rose petal. Balanced and crisp, this wine is a great match for many dishes from chicken paella or moules-frites to pork roast.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. They were whole cluster pressed and placed into temperature controlled stainless steel fermenters, where they were slowly cold-fermented at 45°F for maximum varietal character. 15% of the Pinot gris was fermented in neutral barrels at 55°F to enhance mouthfeel and aged on the lees for four months before bottling.

VINTAGE DESCRIPTION

Cold rain in March kept ground temperatures low, pushing budbreak back into the middle of April. From there, the weather cooperated beautifully with grape development. A warm Spring with just enough rain to fuel the vines encouraged early shoot growth. A mostly dry flowering brought a strong fruit set and reduced the possibility of disease later in the season. We made two key management decisions in response to previous years when high temperatures in August had pushed the fruit to ripen quickly and stressed the vines. First, we did alternate row cultivation in almost all of our acreage. This was to preserve the soil's water content and work-in some green manure from the cover crops we had grown. Second, we delayed fruit thinning until mid-August. This was done to delay the onset of veraison and avoid exposing the softening fruit to the high temperature spikes that had occurred in prior years early in August. The weather worked with us and the high temperatures occurred in the last weeks of July and did not stretch into August. Summer ended with temperatures in the 70s-80s holding throughout September. Having preserved our soil's and fruit's moisture content, we did not experience spiking sugars caused by dehydration, allowing us to delay picking and let flavors mature. Almost all the fruit for still wine was picked in the first three weeks of October, as we finished on the 23rd, just as the rains came. 2018 was a serene grape-growing year for Anne Amie Vineyards and the wines made will hold the same composure and grace.

AROMA

Bartlett pear, gardenia, white peach, white tea, jasmine, graham cracker, straw

FLAVOR

Asian pear, white fig, white peach, white strawberry, fennel flowers

FINISH

dry, long, acid driven

SUGGESTED FOOD PAIRINGS

roast chicken, Caesar salad, mussels, quince glazed pork chop, grilled squash, pan seared trout, bibimbap

HARVEST – October 2018

PRODUCTION – 4490 Cases

RELEASE DATE – March 2019

VARIETAL COMPOSITION – 100% Pinot gris

VINEYARDS – Anne Amie Estate
Twelve Oaks Estate

SOIL TYPES – Laurelwood, Willakenzie

AVA – Willamette Valley

ALCOHOL – 13.3%

TOTAL ACIDITY – 6.0 g/L

PH - 3.15

RESIDUAL SUGAR – 0.12%

Anne Amie
VINEYARDS