

2018 Anne Amie Vineyards Twelve Oaks Estate Rose of Pinot Gris Chehalem Mountain AVA

Our Twelve Oaks Estate Rosé of Pinot gris is barrel-fermented, yielding a complex wine. 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 2019.

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

blood orange rind, raspberry, Campari, Aperol, orange sherbet

FLAVOR

ripe apricot, blood orange, cranberry, baking spice, orange blossom

FINISH

dry, mineral driven, savory and structured

SUGGESTED FOOD PAIRINGS

Mezza platter, chicory salad, grilled fish, smoked oysters, charred octopus, mussels, grilled endive salad, pizza

HARVEST – October 2018

PRODUCTION – 429 Cases

RELEASE DATE – April 2018

VARIETAL COMPOSITION – 100% Pinot gris

VINEYARDS – Twelve Oaks Estate

SOIL TYPES – Laurelwood

AVA – Chehalem Mountain

ALCOHOL – 13.1%

TOTAL ACIDITY – 6.8 g/L

PH - 3.15

RESIDUAL SUGAR – 0.1%



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.

