

2019 Anne Amie Vineyards Estate Müller-Thurgau Yamhill-Carlton AVA



Our estate-grown Müller-Thurgau comes from vines first planted in 1979. Crisp, fresh, and dry, it is a charming example of the variety at its best. From chicken to shellfish, this wine is a versatile match for mildly spicy foods like Thai, Creole, or Mexican.

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 fermented at 45°F for maximum varietal character. The wine aged on its lees for four months before being bottled.

VINTAGE DESCRIPTION

The 2019 growing season was a departure from recent years in the Willamette Valley. The last five years (2014-2018) have been warmer than average years with heat spikes in the high 90s to low 100s. These years also saw precipitation stopping in May or early June. 2019 continued the trend of warm temperatures but with only a few days above 90. The weather stayed consistently in the 60s-80s. We also received measurable rainfall every month of the season. These conditions were excellent for steady vine growth and fruit development, but they were ideal for grape pathogens as well. In the vineyard, we managed this disease pressure by training the vine growth onto the trellis and opening the fruit zone to provide air movement and light, which makes conditions less favorable for infection. Our crew did an outstanding job pruning; focusing on vine architecture so that the natural shape of the vines “set the table” well for the handwork we did in the summer. In the middle of September, as harvest approached, we received several fronts that dropped 2.5 inches of rain on our winery estate and even more on our Twelve Oaks Estate. These late rains brought ideal conditions for botrytis to develop in the clusters and put us on high alert. Because of the disease pressure, we picked earlier than normal in some of our lower elevation blocks at the Twelve Oaks Estate, which were hit the hardest by the rains. The rains subsided in early October, as we harvested the majority of our crop. The challenges of the year were a reminder that you cannot take anything for granted when growing wine grapes in a cool climate. And this vintage shows when you meet those challenges, you are able to produce truly stunning, compelling wines.

AROMA

starfruit, flint, jasmine, magnolia, loquat, lemon curd, peach, pineapple

FLAVOR

key lime, yellow plum, guava, feijoa, Meyer lemon

FINISH

dry, mineral, and lush

SUGGESTED FOOD PAIRINGS

paella, charred broccoli and ricotta with preserved lemon, clay pot ma po tofu, Pad Thai, tuna poke, moules frites, grilled oysters, ceviche, arugula and goat cheese salad



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.



HARVEST – October 6 & October 15 2019

PRODUCTION – 565 Cases

RELEASE DATE – July 2020

VARIETAL COMPOSITION – 100% Müller-Thurgau

VINEYARDS – Anne Amie Estate

SOIL TYPES – Woodburn

AVA – Yamhill-Carlton

ALCOHOL – 12.7%

TOTAL ACIDITY – 6.1 g/L

PH - 3.3

RESIDUAL SUGAR – 0.33%