

2019 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

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

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



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 – Late September through early October 2019 | ALCOHOL – 12.9% |
| PRODUCTION – 3966 Cases | TOTAL ACIDITY – 6.4 g/L |
| RELEASE DATE – March 2020 | PH – 3.19 |
| VARIETAL COMPOSITION – 100% Pinot noir | RESIDUAL SUGAR – 0.36% |
| VINEYARDS – Anne Amie Estate Twelve Oaks Estate | |
| SOIL TYPES – Laurelwood, Willakenzie | |
| AVA – Willamette Valley | |