

2019 Anne Amie Vineyards Prismé Pinot Noir Blanc Chehalem Mountains AVA



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.



In order to produce Prismé, we use only Pinot noir free run juice. 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; bâtonnage, allowed partial natural malolactic fermentation and then aged on its lees for 16 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

fresh peaches, mead, star anise, butterscotch, cardamom, yellow plum

FLAVOR

crème brûlée, orange zest, peach, toffee, honey

FINISH

rich and round, creamy with nice volume, long

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, Thanksgiving dinner, stroopwafel

HARVEST – late September and early Oct 2019

PRODUCTION – 400 Cases

RELEASE DATE – January 2023

VARIETAL COMPOSITION – 100% Pinot noir

VINEYARDS – 100% Twelve Oaks Estate

SOIL TYPES – Laurelwood

AVA – Chehalem Mountains

ALCOHOL – 14%

TOTAL ACIDITY – 6.1 g/L

PH - 3.28

Anne Amie
VINEYARDS