

2019 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

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

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 – Late September through early October 2019

ALCOHOL – 13.1%

PRODUCTION – 206 Cases

TOTAL ACIDITY – 7.8 g/L

RELEASE DATE – April 2018

PH - 3.22

VARIETAL COMPOSITION – 100% Pinot gris

RESIDUAL SUGAR – 0.09%

VINEYARDS – Twelve Oaks Estate

SOIL TYPES – Laurelwood

AVA – Chehalem Mountain



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.

