

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.



2021 Anne Amie Vineyards Twelve Oaks Estate Rosé of Pinot Gris Chehalem Mountains 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 French Oak and Acacia barrels at 52°F for more tropical flavors and aged on the lees for four months before bottling in March 2022.

VINTAGE DESCRIPTION

2021 was an ideal year for grape-growing in the northern Willamette Valley. The sun shone for most of April and May with well-timed precipitation to support vine growth. Flowering was clear and sunny and occurred before the "heat dome" of late June –avoiding any excessive stress on the plants during fertilization. Heat events later in the summer occurred in graceful sync with the fruit development and never caused unneeded stress on the plants. The continued trend of warm summers meant that harvest was once again predominantly in September.

AROMA

orange rind, raspberry, Campari, Aperol, orange sherbet

FLAVOR

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

FINISH

mineral driven, honeyed, savory and structured

SUGGESTED FOOD PAIRINGS

Mezza platter, paella, grilled fish, NC BBQ, charred octopus, moules frites, pad Thai

HARVEST - September 25, 2021

PRODUCTION - 380 Cases

RELEASE DATE - March 2022

VARIETAL COMPOSITION - 100% Pinot gris

VINEYARDS - Twelve Oaks Estate

SOIL TYPES - Laurelwood

AVA - Chehalem Mountains

ALCOHOL - 13.9%

TOTAL ACIDITY - 6.7 g/L

PH - 3.29

RESIDUAL SUGAR - 1%

