



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.



2022 Anne Amie Vineyards Twelve Oaks Estate Pinot Blanc Chehalem Mountains AVA

Our Twelve Oaks Estate Pinot Blanc is organically farmed and dry farmed, as we are members of the Deep Roots Coalition.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in half-ton totes. They were then sorted by hand and whole cluster pressed. The wine was then aged in French oak puncheons and barrels on its lees. No malolactic fermentation. Aged for 10 months in barrel before bottling.

VINTAGE DESCRIPTION

The 2022 vintage was an unpredictable one for the Pacific Northwest. Cold and wet Spring weather, coupled with persistent frost conditions, initially spelled disaster for many vineyards. Some AVAs suffered a significant loss of crops, with declines of up to 50 percent or more. Needless to say, anxiety ran high in the Willamette Valley. However, when the warm weather finally arrived, the vines displayed their resilience with a robust secondary fruit set in most vineyards, though the early challenges necessitated meticulous vineyard management through the summer. The summer itself was characterized by almost no rain and warm days with minimal heat stress. A warm and dry Fall then brought a much-needed stability to the vintage. Sunny days and dry weather persisted into October, creating beneficial harvest conditions, yielding fruit of exceptional quality, with ripe and nuanced flavors and ideal acidity. Most wines produced from this vintage will have lower alcohol content, showcasing the pure, fresh flavors of the grapes. Although the 2022 vintage began on shaky ground, it made a spectacular comeback to a classic style vintage that harks back to the Willamette Valley's past.

AROMA

Sorrento lemon, Asian pear, meringue with lemon zest, crushed gravel

FLAVOR

Lemon bars, raw almond, orchard fruit

FINISH

crisp, mineral driven and long

SUGGESTED FOOD PAIRINGS

roast chicken, clam chowder, eggplant parmesan, shrimp risotto, grilled halibut, onion tart, oysters

HARVEST – October 2022

PRODUCTION – 280 Cases

RELEASE DATE – September 2023

VARIETAL COMPOSITION – 100% Pinot Blanc

VINEYARDS – Twelve Oaks Estate

SOIL TYPES – Laurelwood

OAK – aged 10 months in French oak, 100% neutral puncheons and barrels

AVA – Chehalem Mountains

ALCOHOL – 12.5%

Anne Amie
VINEYARDS