

2022 Anne Amie Vineyards Two Estates Pinot Gris Willamette Valley 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.



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

Picking dates were chosen based on harvesting at lower pH and brix to ensure a nice balanced wine with good acidity and lower alcohol. The grapes were hand-picked and brought directly to the winery in 1/2-ton totes. They were gently whole cluster pressed, and after settling, very clean juice was racked into temperature controlled stainless steel fermenters, where they were slowly cold-fermented at 58°F to 62°F for maximum varietal character. No SO₂ was added until the end of primary fermentation, and malolactic fermentation was blocked to preserve the natural acidity and aromatic purity. The wine then aged in tank on the fine lees for six months prior to bottling. Throughout these processes, attention to detail was paramount, ensuring clean, careful, precise winemaking.

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

pear, bee pollen, orange blossom, green tea, orange peel, flint, fennel flowers

FLAVOR

Asian pear, apricot, Maui pineapple, honeysuckle, ginger

FINISH

dry, long, racy and mouthcoating

SUGGESTED FOOD PAIRINGS

roast chicken, Caesar salad, mussels, quince glazed pork chop, grilled squash, pan seared trout, bibimbap

HARVEST – October 2022

PRODUCTION – 4,400 Cases

RELEASE DATE – April 2023

VARIETAL COMPOSITION – 100% Pinot gris

VINEYARDS – Anne Amie Estate
Twelve Oaks Estate

SOIL TYPES – Laurelwood, Willakenzie

AVA – Willamette Valley

ALCOHOL – 13%

TOTAL ACIDITY – 6.7 g/L

PH – 3.15

Anne Amie
VINEYARDS