

2017 Anne Amie Vineyards Twelve Oaks Estate Pinot Blanc Chehalem Mountains AVA

Our Estate Pinot Blanc is aged on lees in French Oak barrels for 10 months. A soft, round mouth feel enhances pear and citrus flavors with hints of vanilla, leading to a long, rich finish. Enjoy with a broad range of dishes from roasted chicken to creamy risotto.

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 lightly pressed juice was then cold fermented at 45°F for maximum varietal character. The wine was then aged in French oak (10% new) on its lees for ten months before bottling.

VINTAGE DESCRIPTION

After early bud breaks and warmer than average vintages in 2015 and 2016, expectations for 2017 were more of the same. Surprisingly, bud break came in the second half of April, two to three weeks later than 2015 and 2016, but typical timing for the northern Willamette Valley. May and early June wavered between showers and sun, which kept us guessing where 2017 was headed. Late June brought sunshine, clear skies, and warm temperatures that were ideal for flowering. By late July, crop estimates were showing that the average cluster was 25-30% larger than normal. This was the result of a warm initiation period in the summer of 2016, when the flowering structure is forming inside the bud, and the warm and dry flowering of 2017 that allowed for all the flowers to fertilize. August was busy with the crew reducing the crop, a heat wave in the 100s, and smoke hanging in the stratosphere from forest fires in the Columbia gorge. It looked like another hot end to a season and a sprint to harvest. However, temperatures returned to the low 80s and 70s in September, allowing flavors to build as Brix levels stabilized. Our sparkling blocks were picked in early September and still wine grapes were harvested from the end of September into the third week of October, just before the rains.

AROMA

orange blossom, jackfruit, graham, Meyer lemon, juicy fruit, golden delicious apple

FLAVOR

yellow plum, golden delicious apple, cherimoya

FINISH

full and mineral driven

SUGGESTED FOOD PAIRINGS

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



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.



HARVEST – early October 2017

PRODUCTION – 776 Cases

RELEASE DATE – April 2020

VARIETAL COMPOSITION – 100% Pinot Blanc

VINEYARDS – Twelve Oaks Estate

SOIL TYPES – Laurelwood

AVA – Chehalem Mountains

ALCOHOL – 13.1%

TOTAL ACIDITY – 6.7 g/L

PH - 3.11

RESIDUAL SUGAR – 0.1%