



2018 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 mouthfeel 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 puncheons on its lees, with bâtonnage occurring every two weeks. No malolactic fermentation. Aged for 10 months before bottling.

VINTAGE DESCRIPTION

Cold rain in March kept ground temperatures low, pushing budbreak back into the middle of April. From there, the weather cooperated beautifully with grape development. A warm Spring with just enough rain to fuel the vines encouraged early shoot growth. A mostly dry flowering brought a strong fruit set and reduced the possibility of disease later in the season. We made two key management decisions in response to previous years when high temperatures in August had pushed the fruit to ripen quickly and stressed the vines. First, we did alternate row cultivation in almost all of our acreage. This was to preserve the soil's water content and work-in some green manure from the cover crops we had grown. Second, we delayed fruit thinning until mid-August. This was done to delay the onset of veraison and avoid exposing the softening fruit to the high temperature spikes that had occurred in prior years early in August. The weather worked with us and the high temperatures occurred in the last weeks of July and did not stretch into August. Summer ended with temperatures in the 70s-80s holding throughout September. Having preserved our soil's and fruit's moisture content, we did not experience spiking sugars caused by dehydration, allowing us to delay picking and let flavors mature. Almost all the fruit for still wine was picked in the first three weeks of October, as we finished on the 23rd, just as the rains came. 2018 was a serene grape-growing year for Anne Amie Vineyards and the wines made will hold the same composure and grace.

AROMA

orange blossom, honey comb, graham cracker, Meyer lemon, cracker, golden delicious apple, starfruit, cherimoya

FLAVOR

yellow plum, golden delicious apple, cherimoya, lemon curd, cream soda

FINISH

full and mineral driven

SUGGESTED FOOD PAIRINGS

roast chicken, clam chowder, spring pea risotto, seared scallops, onion tart, Maine lobster roll, trombancino pizza, pork rillette



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 – mid-October 2018

PRODUCTION – 149 Cases

RELEASE DATE – September 2020

VARIETAL COMPOSITION – 100% Pinot Blanc

VINEYARDS – Twelve Oaks Estate

SOIL TYPES – Laurelwood

AVA – Chehalem Mountains

ALCOHOL – 13.1%

TOTAL ACIDITY – 6.5 g/L

PH - 3.10

RESIDUAL SUGAR – 0.07%