

# 2020 Anne Amie Vineyards Two Estates Pinot Gris Willamette Valley AVA



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

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. They were whole cluster pressed and placed into temperature controlled stainless steel fermenters, where they were slowly cold-fermented at 45°F for maximum varietal character. 15% of the Pinot gris was fermented in neutral barrels at 55°F to enhance mouthfeel and aged on the lees for four months before bottling.

## VINTAGE DESCRIPTION

The 2020 growing season was superb for vine growth and fruit development in the northern Willamette Valley. Like 2019, it was a year of high heat accumulation without days of extreme heat. There was cool weather and some rain in June during flowering and the vines produced the smallest crop of the past decade. Low yields paired with the warm temperatures brought excellent fruit maturity and flavor. However, in the final stretch of days before harvest, the west coast of the United States was besieged by forest fires. The smoke obscured the sun and robbed the vines of solar radiation for about a week. When the air cleared, we were fortunate to have good weather to finish the ripening but left with questions over smoke-impact on the flavor profile of the grapes. We reviewed the fruit as it came in and determined what vinification processes were best for the different sites and blocks, based on what we found. 2020 was a year that will live in infamy, and though our production was diminished due to the fires and low yields, we only worked with fruit not affected by smoke, and the wines produced will be concentrated and remarkable.

## AROMA

pear, citrus, gardenia, orange blossom, juicy fruit, orange peel, jasmine

## FLAVOR

Asian pear, white fig, white peach, citrus, fennel flowers, green apple

## FINISH

dry with nice acidity and volume, long

## SUGGESTED FOOD PAIRINGS

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



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.



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| HARVEST – Late September through early October 2020 | ALCOHOL – 13.5%         |
| PRODUCTION – 2,015 Cases                            | TOTAL ACIDITY – 6.4 g/L |
| RELEASE DATE – March 2021                           | PH - 3.09               |
| VARIETAL COMPOSITION – 100% Pinot gris              | RESIDUAL SUGAR – 0.04%  |
| VINEYARDS – Anne Amie Estate<br>Twelve Oaks Estate  |                         |
| SOIL TYPES – Laurelwood, Willakenzie                |                         |
| AVA – Willamette Valley                             |                         |