

2018 Anne Amie Vineyards Prismé Pinot Noir Blanc Chehalem Mountains AVA



In order to produce Prismé, we use only Pinot noir free run juice. It is then barrel-fermented and aged on its lees in French oak barrels for 16 months. This structured white wine has a backbone of acidity, a voluptuous mid-palate and a long, creamy finish. Prismé is named after the word prism - the splitting of white light into its corresponding colors. Here we are doing precisely that in reverse, making a rich, textured white wine from Pinot noir.

VINIFICATION

The Prismé starts with 100% Pinot noir free run juice that is settled and racked into barrels. It is entirely barrel-fermented in French oak puncheons; bâtonnage, allowed partial natural malolactic fermentation and then aged on its lees for 16 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

fresh peaches, fennel, star anise, flint, yellow plum, cardamom, pineapple

FLAVOR

yellow plum, crème brûlée, orange zest, peach

FINISH

rich and creamy, with nice volume, long

SUGGESTED FOOD PAIRINGS

butter poached lobster, fennel rubbed roast chicken, anything covered in truffle cream sauce, lemon & garlic marinated pork loin, duck fat French fries, seared scallops, Thanksgiving dinner

HARVEST – late September 2018

PRODUCTION – 485 Cases

RELEASE DATE – March 2021

VARIETAL COMPOSITION – 100% Pinot noir

VINEYARDS – 100% Twelve Oaks Estate

SOIL TYPES – Laurelwood

AVA – Chehalem Mountains

ALCOHOL – 13.9%

TOTAL ACIDITY – 5.6 g/L

PH - 3.27



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.

