



# 2017 Anne Amie Vineyards Estate Dry Riesling Yamhill-Carlton AVA

Our Estate Riesling from vineyards directly in front of our winery includes the original 1979 planting. High sun exposure and unique soils yield an intensely perfumed and expressive wine exhibiting pure varietal character. Aromas of jasmine flower and marmalade lead to flavors of stone fruits and a pleasing minerality. The fresh acidity and long finish mean you can enjoy watching this wine develop for years.

## VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2-ton totes. They were carefully sorted by hand; whole cluster pressed and placed into temperature controlled stainless steel fermenters where it was slowly cold fermented at 45°F for maximum varietal character. The wine was fermented in small lots so we could use more than one yeast strain to give more complexity to the aromatics. It was an extremely cool, slow fermentation that took more than a month to complete. The wine was aged in stainless steel before being bottled and then aged in bottle a minimum of one year.

## 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

lemon drops, petrol, kumquat, ripe pineapple, white pepper, feijoa

## FLAVOR

candied lemon peel, key lime, quince

## FINISH

rich, dry minerality

## SUGGESTED FOOD PAIRINGS

grilled clams, red curry, BBQ, pork sausage, sushi, Oregonzola, Reuben sandwich

HARVEST – September 2017

PRODUCTION – 718 Cases

RELEASE DATE – June 2020

VARIETAL COMPOSITION – 100% Riesling

VINEYARDS – Anne Amie Estate 100%

SOIL TYPES – Willakenzie

AVA – Yamhill-Carlton

ALCOHOL – 12.6%

TOTAL ACIDITY – 7.4 g/L

PH - 2.94

RESIDUAL SUGAR – 0.74%



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.

