



2018 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 52°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

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

lemon drops, petrol, white pepper, pineapple, guava

FLAVOR

candied lemon peel, key lime, honey

FINISH

rich, dry minerality

SUGGESTED FOOD PAIRINGS

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



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 – September 2018

PRODUCTION – 154 Cases

RELEASE DATE – March 2022

VARIETAL COMPOSITION – 100% Riesling

VINEYARDS – Anne Amie Estate 100%

SOIL TYPES – Willakenzie

AVA – Yamhill-Carlton

ALCOHOL – 12.5%

TOTAL ACIDITY – 6.9 g/L

PH - 3.05

RESIDUAL SUGAR– 0.4%

Anne Amie
VINEYARDS