



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.



# 2015 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

The 2015 vintage was fast and furious, early and unrelenting. We knew we were in for an early harvest from the early bud break in March. The hot summer shaved a few more days off of the average rate of development for Pinot Noir in the Willamette Valley. Our first fruit was brought in on August 28th off of the Twelve Oaks Estate, marking the earliest harvest in Anne Amie Vineyards' history. After picking for our sparkling wine, we waited two weeks for the next pick. On September 10th, we began harvesting blocks of Pinot Noir at both the Anne Amie Estate Vineyard and Twelve Oaks Estate. We have never had such a fruitful harvest, and fortunately, the growing conditions provided for clean fruit, and we did not have to worry about pests or birds. Harvest truly began in earnest on September 19th, a full 108 days after bloom, and it didn't stop until our final pick on October 9th, with the last of the Müller-Thurgau coming off the vine. Cluster size was in the very large and the grapes were full of bold flavors. This is a vintage of large yields and exceptional quality.

## 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 2015

PRODUCTION – 692 Cases

RELEASE DATE – May 2015

RELEASE DATE – April 2018

VARIETAL COMPOSITION – 100% Riesling

VINEYARDS – Anne Amie Estate 100%

SOIL TYPES – Willakenzie

AVA – Yamhill-Carlton

ALCOHOL – 12.2%

TOTAL ACIDITY – 7.5 g/L

PH - 2.93

RESIDUAL SUGAR– 0.55%

*Anne Amie*  
VINEYARDS