

2016 Anne Amie Vineyards Prismé Pinot Noir Blanc Chehalem Mountains AVA

In order to produce Prismé, we select only our finest blocks of Pinot noir and use only the free run juice but not the color or tannins from the skins. 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 natural malolactic fermentation and then aged on its lees for 16 months before bottling.

VINTAGE DESCRIPTION

2016 was the earliest bud break and first pick we've witnessed at Anne Amie Vineyards. The year started much like the beginning of 2015, with an early bud break around the 1st of April. We came through the normal April showers into a beautiful dry and warm May. The heat was on, the rains were average, and we had a lot of fast shoot growth. It was a rush to keep up with shoot thinning needed to keep the canopy open, to allow more airflow and control having too much crop per foot of vine. There are usually 25 or so management passes made through our vineyards every year. Historically we have had 5.5 months to accomplish this work, but in the last two vintages, it has been compressed down to 4.5 months. Flowering begins at Anne Amie Estate Vineyard and ends at Twelve Oaks Estate. The new norm seems to be a late May bloom. Even though we had an unusually warm spring and early bud break, moderate summer conditions with fewer heat spikes led to a cooler year than either the 2014 or 2015 vintages. Crop yields are slightly lower this year than the last few years, due to a heat spike at flowering and a little desiccation later in August, plus a reduced berry size attributed to almost 15% smaller clusters than normal. It was a perfect scenario for a higher concentration of flavors. Our first pick this year was August 26th for our sparkling wines. Some rains came in early September which gave the vines a much-needed drink and allowed us over a week to stage things in the winery for the harvest of the still wines, beginning on September 12th. It cooled down into the 60's and 70's for most of the remainder of September, which gave us the opportunity to bring the fruit in at relatively relaxed pace. Our last pick, the Muller-Thurgau for the dessert wines, was picked on October 11th. Many Oregon wineries reported their grapes needed to be harvested all at once this year, however, for us, the differences in growing conditions between our Anne Amie Estate and Twelve Oaks Estate allowed us to pick at a relaxed pace. Having 100% estate grown fruit for our wines has really been a blessing in these warmer vintages. There is a marked concentration and density in the Pinot noir this year because of the naturally occurring smaller berry size. The 2016 wines show deep color, aromas and flavors. The wines from 2016 will resemble the best qualities of both 2014 and 2015, with the concentration of 2014 and the acidity and grace of 2015.

AROMA

fresh peaches, star anise, lanolin, yellow plum, cardamom, white pepper, candied lemon

FLAVOR

yellow plum, candied ginger, crème brûlée, preserved lemon, orange zest

FINISH

rich and creamy

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



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 2016

PRODUCTION – 387 Cases

RELEASE DATE – January 2020

VARIETAL COMPOSITION – 100% Pinot Noir

VINEYARDS – 100% Twelve Oaks Estate

SOIL TYPES – Laurelwood

AVA – Chehalem Mountains

ALCOHOL – 14.1%

TOTAL ACIDITY – 6.4 g/L

PH - 3.32