

# 2018 Anne Amie Vineyards Estate Müller-Thurgau Yamhill-Carlton AVA

Our estate-grown Müller-Thurgau comes from vines first planted in 1979. Crisp, fresh, and dry, it is a charming example of the variety at its best. From chicken to shellfish, this wine is a versatile match for mildly spicy foods like Thai, Creole, or Mexican.

## VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. They were whole cluster pressed and placed into temperature controlled stainless steel fermenters, where they were slowly fermented at 45°F for maximum varietal character. The wine aged on its lees for four months before being bottled.

## 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

starfruit, flint, jasmine, magnolia, loquat, lemon curd, peach, pineapple

## FLAVOR

key lime, yellow plum, guava, feijoa, Meyer lemon

## FINISH

dry, mineral, and lush

## SUGGESTED FOOD PAIRINGS

paella, charred broccoli and ricotta with preserved lemon, clay pot ma po tofu, Pad Thai, tuna poke, moules frites, grilled oysters, ceviche, arugula and goat cheese salad

HARVEST – October 2018

PRODUCTION – 204 Cases

RELEASE DATE – September 2019

VARIETAL COMPOSITION – 100% Müller-Thurgau

VINEYARDS – Anne Amie Estate

SOIL TYPES – Willakenzie

AVA – Yamhill-Carlton

ALCOHOL – 12.8%

TOTAL ACIDITY – 7.3 g/L

PH - 3.28

RESIDUAL SUGAR – 0.28%



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.

