



2019 Anne Amie Vineyards Amrita Willamette Valley AVA

The name Amrita comes from the Buddhist equivalent of ambrosia, or a wine of the gods. Our Amrita is a unique inspiration each harvest, crafted from different varieties to be an effervescent, fruit-forward wine. It makes a delightful aperitif and is our favorite match with Pan-Asian foods.

VINIFICATION

Grapes were brought directly to the winery in 1/2 ton totes in perfect condition. They were carefully sorted by hand; whole cluster pressed and placed into temperature controlled stainless steel fermenters. Each varietal was paired with a specific yeast, selected for aromatics and complexity, and slowly fermented at 45°F for maximum character. The wine aged on its lees for four months before blending and bottling. Wine is then infused with CO2 to preferred pétillance.

VINTAGE DESCRIPTION

The 2019 growing season was a departure from recent years in the Willamette Valley. The last five years (2014-2018) have been warmer than average years with heat spikes in the high 90s to low 100s. These years also saw precipitation stopping in May or early June. 2019 continued the trend of warm temperatures but with only a few days above 90. The weather stayed consistently in the 60s-80s. We also received measurable rainfall every month of the season. These conditions were excellent for steady vine growth and fruit development, but they were ideal for grape pathogens as well. In the vineyard, we managed this disease pressure by training the vine growth onto the trellis and opening the fruit zone to provide air movement and light, which makes conditions less favorable for infection. Our crew did an outstanding job pruning; focusing on vine architecture so that the natural shape of the vines “set the table” well for the handwork we did in the summer. In the middle of September, as harvest approached, we received several fronts that dropped 2.5 inches of rain on our winery estate and even more on our Twelve Oaks Estate. These late rains brought ideal conditions for botrytis to develop in the clusters and put us on high alert. Because of the disease pressure, we picked earlier than normal in some of our lower elevation blocks at the Twelve Oaks Estate, which were hit the hardest by the rains. The rains subsided in early October, as we harvested the majority of our crop. The challenges of the year were a reminder that you cannot take anything for granted when growing wine grapes in a cool climate. And this vintage shows when you meet those challenges, you are able to produce truly stunning, compelling wines.

AROMA

guava, mandarin, jasmine flower, cherimoya, citrus blossom, ginger

FLAVOR

white strawberry, lychee, nectarine, honeysuckle, quince, green pineapple, St. Germain, summertime

FINISH

Spicy, mineral driven and effervescent

SUGGESTED FOOD PAIRINGS

Thai, Mexican, NC BBQ, Indian, sushi burritos, Jamaican hand pies, brunch mimosas, dumplings, kimchi fried rice, hot days, boat rides, Netflix, life in general



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 – late September & early October 2020

PRODUCTION – 1644 Cases

RELEASE DATE – July 2020

VARIETAL COMPOSITION – Riesling 27.4%, Pinot Blanc 25.9%, Müller-Thurgau 18.4%, Viognier 14.7%, Chardonnay 11%, Gewurztraminer 2.6%

VINEYARDS – Twelve Oaks Estate
Anne Amie Estate

SOIL TYPES – Laurelwood, Willakenzie

AVA – Willamette Valley

ALCOHOL – 12.9%

TOTAL ACIDITY – 7.5 g/L

PH - 3.08

RESIDUAL SUGAR – 1.06%