

2021 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. They were whole cluster pressed and placed into temperature controlled stainless steel fermenters, where they were slowly fermented at 52°F for maximum varietal character. The wine aged on its lees for four months before being bottled.

VINTAGE DESCRIPTION

2021 was an ideal year for grape-growing in the northern Willamette Valley. The sun shone for most of April and May with well-timed precipitation to support vine growth. Flowering was clear and sunny and occurred before the “heat dome” of late June –avoiding any excessive stress on the plants during fertilization. Heat events later in the summer occurred in graceful sync with the fruit development and never caused unneeded stress on the plants. The continued trend of warm summers meant that harvest was once again predominantly in September.

AROMA

starfruit, flint, jasmine, magnolia, orange zest, lemon zest, peach, pineapple

FLAVOR

key lime, orange zest, yellow plum, meringue, 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



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 – October 6, 2021

PRODUCTION – 1,055 Cases

RELEASE DATE – March 2022

VARIETAL COMPOSITION – 100% Müller-Thurgau

VINEYARDS – Anne Amie Estate

SOIL TYPES – Willakenzie

AVA – Yamhill-Carlton

ALCOHOL – 13.1%

TOTAL ACIDITY – 5.1 g/L

PH - 3.28

RESIDUAL SUGAR – 0.17%