

2021 Anne Amie Vineyards Twelve Oaks Estate Pinot Blanc Chehalem Mountains AVA

Our Estate Pinot Blanc is aged on lees in French Oak barrels for 10 months. A soft pear and citrus flavor with hints of vanilla, leading to a long finish. Enjoy with a broad range of dishes from roasted chicken to creamy risotto.

VINIFICATION

Grapes were hand-picked and brought directly to the winery in half-ton totes. They were then sorted by hand and whole cluster pressed. The lightly pressed juice was then cold fermented at 52°F for maximum varietal character. The wine was then aged in French oak puncheons and barrels on its lees. No malolactic fermentation. Aged for 10 months before bottling.

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

orange blossom, Sorrento lemon, juicy fruit, golden delicious apple

FLAVOR

Rainier cherries, golden delicious apple, melon, bartlett pear

FINISH

crisp, mineral driven and long

SUGGESTED FOOD PAIRINGS

roast chicken, clam chowder, eggplant parmesan, shrimp risotto, grilled halibut, onion tart, oysters



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 2021

PRODUCTION – 550 Cases

RELEASE DATE – September 2022

VARIETAL COMPOSITION – 100% Pinot Blanc

VINEYARDS – Twelve Oaks Estate

SOIL TYPES – Laurelwood

OAK – aged 10 months in French oak, 100% neutral puncheons and barrels

AVA – Chehalem Mountains

ALCOHOL – 13.5%

TOTAL ACIDITY – 6.6 g/L

PH - 3.23

RESIDUAL SUGAR – 0.03%