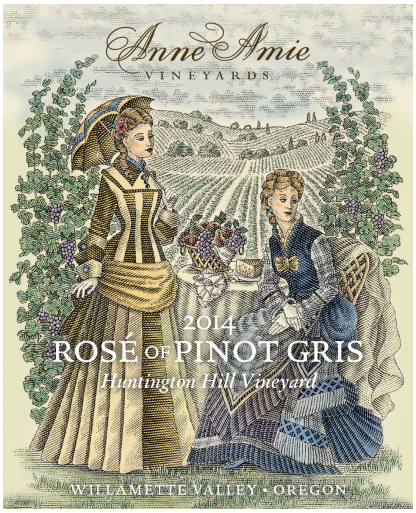

2014 Anne Amie Huntington Hill Pinot Gris
Willamette Valley AVA

Harvest
September 29, 2014

Production
409 cases

Release Date
March 2015

Varietal Composition
100% Pinot gris

Vineyards
Huntington Hill 100%

AVA - Willamette Valley

Alcohol – 13.3%

Total Acidity – 7.4 g/L

pH – 3.10

Residual Sugar – 0.52%

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.

Our Huntington Hill Vineyard Pinot gris is barrel-fermented, yielding a complex wine that reflects the terroir of Oregon's Willamette Valley. This alternative style of Pinot gris is both deliciously aromatic and richly textured. Aromas of strawberries, pineapple and baking spices intermingle with mouth-filling peach and citrus fruit.

VINIFICATION
Grapes are hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. They are de-stemmed and sit on the skins for 2-4 days to pick up color, and then barrel fermented in 1 year old French oak barrels at 55°F for more tropical flavors. The wine is aged on the lees for four months before bottling in March 2015.

VINTAGE DESCRIPTION
Bud break started in April for both of our Estates, and the nice weather following gave us an excellent push toward an early bloom. Weather at bloom was variable, starting out warm then turning wet. The variable weather created a four-week bloom spread from our earliest block at the winery to our latest block of high elevation Pinot Gris at Twelve Oaks Estate. All of the fruit at the Anne Amie Estate was set and well past the actual bloom phase before we saw rain and cool temperatures. Twelve Oaks was about halfway through bloom before the weather changed. This diversity in bloom weather and fruit set gave us strength in our ability to spread out the risk associated with any unknown weather during harvest. Since the clock toward harvest starts at 50% bloom, it was comforting to know that a good portion of our fruit was tracking toward an early harvest, with the rest coming in on a more average harvest date. This year's average and larger cluster sizes with two to three clusters per shoot meant we had to thin extra crop, done to ensure we achieve maximum ripeness in an average year and consistently produce high quality wine. Summer came in force, and it was hot and dry. It was not a year where we had 100°F plus days, but we had many more than usual days in the 90°Fs. With little rain and such heat, our vines were forced to tap into moisture with their deep root systems. 2014 will be a vintage representative of wines running on that deep root system of survival. This environmental stress will surely play out in a positive way, via the rich wines produced this year.

We picked the blocks at the Twelve Oaks Estate for our soon to be launched sparkling wine program on September 13th. Our last pick finished up with our Müller-Thurgau at the Anne Amie Estate on Columbus Day October 13th.

AROMA
peach, salmon berry, spun sugar, shortbread, orange blossom, tea

FLAVOR
white nectarine, honey, yellow plum, baking spice, white pepper, shortbread

FINISH
dry, mineral driven, structured

SUGGESTED FOOD PAIRINGS
roast chicken, mussels, quince glazed pork chop, grilled squash, pan seared trout, shrimp salad

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