



**2019 Anne Amie Vineyards
Cuvée A Müller-Thurgau
Yamhill-Carlton AVA**

Varietal Composition

100% Müller-Thurgau

Vineyards

Anne Amie Estate

Soil Types

Willakenzie

AVA – Yamhill-Carlton

Alcohol – 13.1%

Total Acidity – 6.2 g/L

pH - 3.18

Residual Sugar – 0.27%

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

After early bud breaks and warmer than average vintages in 2015 and 2016, expectations for 2017 were more of the same. Surprisingly, bud break came in the second half of April, two to three weeks later than 2015 and 2016, but typical timing for the northern Willamette Valley. May and early June wavered between showers and sun, which kept us guessing where 2017 was headed. Late June brought sunshine, clear skies, and warm temperatures that were ideal for flowering. By late July, crop estimates were showing that the average cluster was 25-30% larger than normal. This was the result of a warm initiation period in the summer of 2018, when the flowering structure is forming inside the bud, and the warm and dry flowering of 2019 that allowed for all the flowers to fertilize. August was busy with the crew reducing the crop, a heat wave in the 100s, and smoke hanging in the stratosphere from forest fires in the Columbia gorge. It looked like another hot end to a season and a sprint to harvest. However, temperatures returned to the low 80s and 70s in September, allowing flavors to build as Brix levels stabilized. Our sparkling blocks were picked in early September and still wine grapes were harvested from the end of September into the third week of October, just before the rains.

AROMA

lemon meringue, starfruit, flint, kaffir lime, kumquat, Meyer lemon

FLAVOR

key lime, Japanese plum, yellow grapefruit, feijoa, pomelo

FINISH

dry, mineral

SUGGESTED FOOD PAIRINGS

paella, charred broccoli and ricotta, 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.

Anne Amie
VINEYARDS

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