



Cuvée A Müller Thurgau, Anne Amie Estate Vineyard - 2007

Tasting Notes: Our 2007 Cuvée A Müller Thurgau is a charming example of this variety at its best. Intense, seductive aromas of freshly sliced white peaches, fresh pineapple and honeydew melon are laced with lemon-peel, jasmine, and flower petals. Such exotic charms make our Müller Thurgau easy to love. The flavors are firm and balanced, delighting the palate with flavors of honeydew, pear skin, and honey-suckle. The wine finishes dry and refreshing, leaving a dusty minerality that makes this wine perfect for the summer. The crisp acidity makes this a lovely match to some of our Oregon coast favorites, fried oysters and razor clams.

Release Date: May 2008

Harvest Date: Sept-Oct 2008

Production: 2400 cases

Vintage Description: We began the year with an ideal spring resulting in an excellent fruit set. The remainder of the summer was generally cool leaving no room for error in our timing and techniques used in our sustainable method of agriculture. Our well trained vineyard crew handled this tricky year with great success. Weather conditions at harvest demanded patience, which paid off for us as we harvested some lovely fruit from our estate vineyards. Deciding when to pick grapes depends on several variables. The fruit has to achieve ripeness both in sugars and in flavors while losing some of its organic acids. This does not always occur in unison. In a cool October like 2007 ripeness was sure but slow. We picked our first grapes on September 24th and finished on October 31st. Flavors took a long time to develop in the extended harvest window. We sampled our fruit often and scheduled our picking days perfectly. Working with a winery crew who understands the importance of being patient in a vintage like this made 2007 a very successful year. With the extended hang time our fruit developed excellent varietal character and allowed us to pick a full crop of good quality that will produce some of the finest wines ever produced at Anne Amie Vineyards.

Vineyard: Anne Amie Estate (100%)

AVA: Willamette Valley

Soil Types: Carlton, Woodburn

Vinification: Grapes were hand-picked by block, based on taste, with almost a month between the first and final pick. 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 where it was slowly cold fermented at 45°F for maximum varietal character and aged for 5 months on the lees before bottling in April 2008. Each pick was fermented separately with different yeasts to highlight the differences in flavors of each pick.

Wine Statistics:

Alcohol: 11.48

pH: 3.23

Brix at Harvest: 19.2

RS: 1.16

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