



Riesling – Anne Amie Estate Vineyard - 2007

Tasting Notes: From the original planting old vine Riesling vineyard on the hillside directly in front of the winery, the 2007 Riesling showcases tropical aromas like pineapple upside down cake and bananas along with notes of ripe apricots, toffee and orange zest. On the palate, this wine offers bright acidity and a mouthwatering finish highlighted by notes of mandarin orange, stone fruit, crisp apples, and Asian pears.

Release Date: May 2008

Harvest Date: Sept-Oct 2008

Production: 540 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: Yamhill – Carlton District

Soil Types: Willakenzie

Vinification: A decision was made to pick our Riesling early as we had dry botrytis or “noble rot”. Had we left the grapes to weather the elements we would have lost the wonderful honey/apricot flavors and viscosity that botrytis imparts. Grapes were hand-picked and brought directly to the winery in 1/2 ton totes. 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. The wine was fermented in small lots so we could use more than one yeast strain to give more complexity to the aromatics. It was an extremely cool, slow fermentation that took more than a month to complete. The wine was aged in 100% stainless steel before being bottled in April 2008.

Wine Statistics:

Alcohol: 12.09

pH: 2.91

Brix at Harvest: 22.1

RS: 1.08

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