

## Anne Amie Vineyards

By [Josh Raynolds](#)

### [2007 Anne Amie Cuvee A Amrita Willamette Valley](#)

(\$15) Pale, bright straw. **Strikingly aromatic nose** offers pungent, mineral-driven citrus, peach and melon qualities, with a strong undercurrent of fresh flowers and herbs. The citrus and spice qualities carry onto the palate, which offers good juicy energy. Finishes with moderately persistent spicy and floral notes. **88**

### [2007 Anne Amie Muller Thurgau Cuvee A Willamette Valley](#)

(\$14) Very pale straw color. Intensely floral nose of white peach, honeysuckle, jasmine and candied lemon. Firm and dry, with tangy citrus and bitter pear skin flavors. Gains flesh and sweetness on the finish, leaving a dusty mineral quality behind. **A seductive, fairly complex expression of this grape, which is rare outside of northeast Italy. 88**

### [2007 Anne Amie Riesling Willamette Valley](#)

(\$25) Pale yellow. Musky lemon and yellow plum aromas are brightened by dusty minerality. Fleshy citrus flavors are refreshingly dry-edged and brisk, with gentle acid bite. Finishes with moderate persistence and an echo of citrus zest. **88**

### [2007 Anne Amie Pinot Gris Willamette Valley](#)

(\$19) Light silver color. Pungent citrus and floral scents are brightened by dusty minerals and white pepper. Racy and sharply focused, with pure lemon and grapefruit flavors, light body and a kiss of bitter lime pith. **A brisk, clean and impressively balanced example of the variety**, with very good finishing lift and cut. **89**

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