

Wicked Cellars Tasting Notes
Friday, November 8th, 4-7 p.m.
Anne Amie Vineyards
With Brad Shipley of American NW Wines
\$10 Tasting Fee

Founded in 1999, Anne Amie sources fruit from estate vineyards located in the rolling hills of the Yamhill-Carlton District and on the steep hillsides of the Chehalem Mountains, both nestled in Oregon's verdant Willamette Valley.

Anne Amie 2010 Pinot Blanc \$19.99

18 months aging sur lie in French oak barrels gives this Pinot Blanc a soft, round mouth feel that enhances the wine's natural pear and citrus flavors with hints of vanilla before a long, rich finish. Enjoy it with a broad range of dishes from roasted chicken to truffle fries to creamy mushroom risotto.

Anne Amie 2012 Cuvee A Amerita \$13.99

The name "Amrita" comes from the Buddhist word for ambrosia, a wine of the gods. Anne Amie's Amrita is an unique inspiration every harvest, crafted this vintage from seven different white varietals into an irresistible, lightly effervescent, fruit-forward wine. It w aromas of quince, rose petal, confectionary sugar, passion fruit, gooseberry and flavors of white peach, strawberry, pine, key lime, golden raspberry.

Anne Amie Cuvée A Pinot Noir 2011 \$21.99

A vineyard is made up of many microclimates that produce wines with different characteristics and Anne Amie's blends reflect that diversity. Each vineyard block is carefully matched to a suited barrel. Their Cuvée A Pinot Noir is a selection of their most forward and charming barrels of Pinot Noir, blended in a style meant to capture bright, fresh flavors of red cherry, cranberry, raspberry and spice box along with

aromas of red cherry, raspberry, strawberry, vanilla, baking spice, cedar and sandalwood!

Anne Amie Winemaker's Selection Pinot Noir 2010 \$37.99

The ultimate food wine, this Willamette Valley Pinot Noir is a brilliant match for any fare. From traditional Northwest cuisine, such as cedar-planked salmon or wild mushroom soup, to smoked or grilled meats - even just a great burger and truffle fries!

"Bright ruby-red. High-pitched red berry and cherry aromas are complemented by notes of white pepper and rose oil. Focused black raspberry and bitter cherry flavors are supported and lifted by tangy acidity. Closes on a spicy note, with good cut and subtle tannic grip." 89 points for 2010 Winemaker's Selection Pinot Noir from *Stephen Tanzer's International Wine Cellar*

Anne Amie Dessert Wine Set \$55.99

The Anne and Amie Late Harvest Muller Thurgau Dessert wines usually come as a set to show two different facets of their 30-year-old Estate Vineyard but Friday night at Wicked Cellars, you may buy them separately, if you wish.

Anne Amie Vin Glace of Muller Thurgau \$29.99

This ice-wine style wine is full of flavors of honeysuckle, apricot, pineapple and star fruit that pairs deliciously with sliced pears, pineapple upside down cake, double cream brie cheese or panna cotta.

Anne Amie Vin Doux Naturel \$29.99

Here's a fortified wine that has experienced conditions similar to those that create fine Madeira to evoke notes of caramel and butterscotch, almond, candied orange peel and quince. It pairs well with orange scented olive oil and almond cake, butterscotch pudding, dates, bleu cheese, and pineapple upside down cake.