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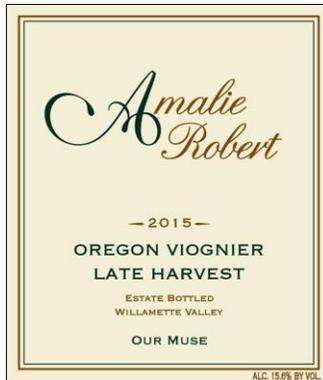
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2015 OUR MUSE LATE HARVEST VIOGNIER



OUR MUSE IS ESTATE GROWN VIOGNIER. THIS VARIETY IS AT FIRST LUSH AND PLAYFUL. RICHNESS ON THE PALATE LEADS TO A SENSE OF ENCHANTMENT. LEST YOU BE CONFUSED, OUR MUSE IS AT THE SAME TIME STIFF IN THE SPINE AND NOT TO BE TAKEN WHIMSICALLY.

VIOGNIER IS THE TRADITIONAL WHITE WINE FROM CONDRIEU IN THE NORTHERN RHÔNE VALLEY OF FRANCE. THIS VARIETY DEVELOPS BEAUTIFUL AND DELICATE AROMATICS WITH A RICH UNCTUOUS MOUTH FEEL WHEN GROWN IN OREGON'S COOL WILLAMETTE VALLEY. AMONG OUR 35 ACRES OF PINOT NOIR, WE HAVE PLANTED JUST 0.41 ACRES OF VIOGNIER.

AS IS THE CASE WITH VIOGNIER, THE VINES BUILD SUGARS QUICKLY, WHILE AROMA AND FLAVOR DEVELOP SLOWLY. 2015 WAS JUST ONE OF THOSE YEARS WHEN THE AROMA AND FLAVOR DEVELOPED AFTER EXCEEDING THE ALCOHOL POTENTIAL OF TABLE WINE. NO MATTER, WE WAITED UNTIL THE SENSORY CHARACTERISTICS WERE WAY BEYOND BELIEF AND FERMENTED THE JUICE BEERENAUSSLESE STYLE IN STAINLESS STEEL.

TASTING NOTES: THE FRUIT FOR THIS WINE WAS LEFT TO HANG THROUGH THE WARM AND DRY MONTH OF OCTOBER TO CREATE A BEERENAUSSLESE STYLE LATE HARVEST WINE. THE DESICCATED AND BOTRYTIS INFECTED BERRIES WERE WHOLE CLUSTER PRESSED. THE RESULTING NECTAR WAS SETTLED OVERNIGHT AND FERMENTED IN STAINLESS STEEL. DUE TO THE CONCENTRATION OF SUGARS, THE FERMENTATION WAS ARRESTED AT ABOUT 15% ALCOHOL LEAVING US WITH AN INTENSE AND LINGERING EXPRESSION OF VIOGNIER

VOLUMINOUSLY TROPICAL AROMAS OF STAR FRUIT, ORCHID, WHITE PEACH, AND HIBISCUS ACCENTED WITH ANISE PERMEATE. THE UNCTUOUS AND VISCOUS TEXTURE EMBRACES THE PALATE WITH RICH AND UNRELENTING ISLAND FRUIT FLAVORS AND EXOTIC SPICES SUPPORTED BY CLEANSING ACIDITY.

AMALIE ROBERT ESTATE WAS FOUNDED BY DENA DREWS AND ERNIE PINK IN 1999. DENA AND ERNIE LEFT THE CORPORATE WORLD BEHIND AND BEGAN A JOURNEY TO GROW PINOT NOIR IN THE LAST BEST PLACE ON EARTH.

"...FOR FANS OF THE DELICATE, GRACEFUL SCHOOL OF PINOT NOIR, WHICH IS DECIDEDLY THE STYLE THAT'S EMPHASIZED HERE. A WIDE RANGE OF WINES, ALMOST ENTIRELY PINOT NOIR, ARE MADE FROM THE 35 ACRES OF ESTATE VINES, AND DREWS AND PINK AREN'T AFRAID TO HOLD THEM BACK FOR LATE OR SUCCESSIVE RELEASES DEPENDING ON THE PERSONALITY OF EACH INDIVIDUAL BOTTLING. IN WARM VINTAGES THE EFFECTS OF THE WEATHER EXPRESS THEMSELVES ON THE WINES HERE, BUT RARELY DO THEY HEAD INTO DARK FRUIT TERRITORY..."

- JOSH RAYNOLDS, VINOUS, DECEMBER 2016

