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2019 DIJON CLONES CHARDONNAY



LET'S GET RIGHT INTO IT. WE ARE VERY PROUD TO INTRODUCE TO YOU OUR ESTATE GROWN 2019 DIJON CLONES CHARDONNAY! KINDA ROCKS YOUR WORLD, WE KNOW. HERE IS WHAT DIDN'T CHANGE. ERNIE STILL GROWS THIS WINE IN BLOCK 24. THE BLOCK STILL HAS 1,089 VINES OF DIJON CLONES CHARDONNAY, WITH THE FIELD BLEND FAVORING CLONE 76 OVER 95. THE ROOTSTOCK IS STILL THAT MOTHER OF ALL ROOTSTOCKS, 5C. AND YES, WE STILL PRODUCE THE BFC HEIRLOOM CAMEO. STARTING TO FEEL THE HAIRS ON THE BACK OF YOUR NECK RELAX, MAYBE JUST A BIT?

BESIDES, YOU CAN'T VERY WELL HAVE CHAMPAGNE DECONSTRUCTED WITHOUT CHARDONNAY! SO, WHAT'S NEW ABOUT THE 2019 DIJON CLONES CHARDONNAY?

WE HAVE RETIRED THE HER SILHOUETTE FANCIFUL NAME IN FAVOR OF A MORE INFORMATIVE NAME. THE DIJON CLONES OF CHARDONNAY ARE THE NEW VINES ON THE BLOCK. THE VINES WERE BROUGHT INTO OREGON DIRECT FROM BURGUNDY JUST ABOUT THE TIME WE WERE ESTABLISHING THE VINEYARD AT AMALIE ROBERT ESTATE. AND THEY MAKE A DAMN FINE WINE. IT ALSO ELIMINATES ANY CONFUSION THAT WE ARE GROWING THAT MUCH MALIGNED 108 CLONE OUT OF CALIFORNIA.

THE PRIMARY FERMENTATION OF SUGAR TO ALCOHOL IS STILL DONE WITHOUT OAK INFLUENCE. STYLISTICALLY, THE HER SILHOUETTE WAS COLLOQUIALLY KNOWN AS "NO OAK, NO MALO". WE HAVE MOVED ON. AND YOU CAN TOO! ALL IT TAKES IS A LITTLE BACTERIUM AND ALL OF THAT MALIC ACID BECOMES LACTIC ACID. IF THAT SOUNDS YUMMY, IT'S BECAUSE IT IS. LACTIC ACID IS THE ACID IN GOAT'S MILK, AND YOU GET YUMMY GOAT CHEESE FROM GOAT'S MILK. MALIC ACID IS FROM YOUR GRANNY'S "SCREAMIN' GREENIES" GREEN APPLES THAT SHE GREW OUT ON BOONE'S FARM ROAD. REMEMBER HER? THAT WAS BEFORE CELLPHONES, AND CELLPHONE CAMERAS, FORTUNATELY.

THE MALO TO LACTIC (ML) CONVERSION HAPPENS VIRTUALLY ALL THE TIME IN RED WINES. IN WHITE WINES WINEMAKERS TYPICALLY HAVE A CHOICE TO ENCOURAGE OR DISCOURAGE THIS CONVERSION. MISTAKES (KNOWN AS UNCONTROLLED EXPERIMENTS OR, SOMETIMES, SUCCESSFUL FAILURES) HAPPEN ALL THE TIME IN WINEMAKING. IN SOME CIRCUMSTANCES, YOU WILL HAVE THE ML CONVERSION WHETHER YOU WANT IT OR NOT. THE OPPOSITE IS ALSO TRUE. YOU CAN WISH IN ONE HAND AND WAIT IN THE OTHER, BUT IT'S JUST NOT GOING TO HAPPEN. MAYBE NEXT YEAR, BUT THAT'S A LONG TIME TO WAIT.

WE MADE THE STYLISTIC (AND INTENTIONAL) CHOICE TO CHANGE OUR ML PROGRAM IN 2019. OVER THE LAST 20 YEARS OR SO, WE HAVE NOTICED OUR SITE AFFORDS A BIT OF A SANCERRE EXPRESSION IN OUR CHARDONNAY THAT PROVIDES SOME INTRIGUE. ERNIE WANTED TO TRY AND EXPAND ON THAT, WHILE BETTER INTEGRATING AND SOFTENING THE SCREAMIN' GREENIE EXPERIENCE. THAT, AND DENA SAID WE ARE NOT PLANTING ANY SAUVIGNON BLANC.

SO AS PART OF OUR UNQUENCHABLE THIRST FOR KNOWLEDGE AND UNABATED APPETITE FOR RISK, ERNIE SAID, "WHAT THE HELL, LET'S GIVE IT A TRY!" AND THAT IS HOW WE ARRIVED AT THE 2019 DIJON CLONES CHARDONNAY - "NO OAK, FULL MALO".

TASTING NOTES: COLD FUSION YELLOW RELEASES MEYER LEMON ZEST, STAR FRUIT AND GUAVA AROMAS DELINEATING AN UNADULTERATED AND PURE EXPRESSION OF DIJON CLONE CHARDONNAY. INTEGRATED, VISCOUS AND EXPANSIVE, THE MIDPALATE IS WHOLLY ENVELOPED WITH A LINGERING SILKEN TEXTURE BEFORE THE SMOOTH AND PALATE CLEANSING DELIVERY OF TEMPERED 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

HER SILHOUETTE ACCOLADES

2016: 91 POINTS – VINOUS, FEBRUARY 2018

2015: 91 POINTS – VINOUS, FEBRUARY 2018; 91 POINTS, EDITORS' CHOICE – WINE ENTHUSIAST, OCTOBER 2017

2014: 91 POINTS – VINOUS, JANUARY 2017; 91 POINTS, EDITORS' CHOICE – WINE ENTHUSIAST, AUGUST 2016

2013: 90 POINTS – VINOUS, JANUARY 2017; 92 POINTS, EDITORS' CHOICE – WINE ENTHUSIAST, APRIL 2016

2012: 92 POINTS, BEST BUY – WINE & SPIRITS MAGAZINE, DECEMBER 2015; 90 POINTS – WINE ENTHUSIAST, JUNE 2015

2011: 90 POINTS – WINE ENTHUSIAST, JUNE 2015

2009: 90 POINTS, EDITORS' CHOICE – WINE ENTHUSIAST, MARCH 2011

	91 pts
Amalie Robert Estate 2016 Chardonnay Her Silhouette	
Willamette Valley, Oregon White wine from United States	
Drinking window: 2019 - 2022	
Brilliant straw-yellow. High-pitched Meyer lemon and green apple aromas are complemented by suave jasmine and zesty mineral notes. Tangy and focused on the palate, offering bitter citrus zest and pear skin flavors that pick up a gingery accent with air. Shows a hint of fennel on the finish, which lingers with strong, subtly sweet tenacity.	
Josh Reynolds. Tasting date: September 2017	
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