



CREATING NEW RITUALS

Amity Vineyards sits atop the Amity Hills in the Willamette Valley, the heart of Oregon Wine Country. The first vines were planted in 1971, and as a consequence, our Pinot Noir, Pinot Blanc, and Riesling are produced from some of the oldest vines in the state. Ryan Harms from Union Wine Company and his brother, Eric Harms, have brought new energy to the winery after purchasing it in 2014. Eric concentrates on the business side of things, allowing Ryan to focus solely on producing the wine.

After a cold, damp winter we saw early spring heat that pushed bud break up a few weeks ahead of average. A heat spike around flowering caused potential yields to be reduced but would ultimately create small berries and loose clusters. The mild summer to fall temperatures allowed for great flavor development and concentration in the grapes. A historically early harvest saw us picking the sparkling wine grapes in early August, and before the close of the month we were picking pinot noir from warmer sites in the Willamette Valley. Fruit from southern Oregon vineyards came in the first half of September with the cooler Willamette Valley grapes wrapping up by mid-October. 2016's wines are showing good concentration and intensity and have retained amazing freshness and acidity.

Rosewater, passion fruit, citron

2016 WILLAMETTE VALLEY WHITE PINOT NOIR

VINEYARD SOURCES	98% Willamette Valley 2% Umpqua Valley	PH	3.17
CELLAR TREATMENT	100% Stainless Steel	TA	6.8 g/L
ALCOHOL CONTENT	13.86% by Volume	BOTTLE SIZE	750ML
RESIDUAL SUGAR	Dry	TASTING NOTES	Rosewater, Passion Fruit, Citron