



CELEBRATING NEW RITUALS

Amity Vineyards was the first vineyard planted in the Eola-Amity Hills in 1971, our own-rooted, dry-farmed grapes have dug deep into the ground, past the thin topsoil to access ancient volcanic and marine sediment soils that give these wines a unique sense of place. Amity Vineyard benefits from the Van Duzer corridor which brings cool air in from the Pacific Ocean each evening. The cooler evenings slow the ripening process allowing us to create wines with great concentration, bright acidity, and focus.

After a string of vintages with above average temperatures, 2019 was a return to a cooler and wetter year. Although the growing season started off on the warm side, we experienced a mild and wetter than average summer. The mild temps allowed for long hang time and lower sugar accumulation. We had a compressed harvest with a number of rain showers that had us picking as much as we could during the dry windows between storms. The wines are looking good with low alcohols, vibrant acidity, beautiful aromatics and great transparency.

With grapes harvested exclusively from Amity Vineyards, our Riesling is a unique, dry wine with floral aromatics.

Honeysuckle, tangerine, & orange blossom

AMITY 2019 RIESLING

VINEYARD SOURCES	100% Amity Vineyards	PH	2.99
CELLAR TREATMENT	100 % Stainless Steel	TA	9 g/L
ALCOHOL CONTENT	11.7% by Volume	BOTTLE SIZE	750mL
RESIDUAL SUGAR	2.88%	VARIETALS	100% Riesling