



## 2021

# AMITY VINEYARD PINOT BLANC

### TASTING NOTES

Meyer Lemon, Honeycomb, Apple Blossom

### VARIETIES

100% Pinot Blanc

### VINEYARD SOURCES

100% Amity Vineyard

### CELLAR TREATMENT

100% Stainless Steel

### ALCOHOL CONTENT

12% by Volume

### RESIDUAL SUGAR

.46

### BOTTLE SIZE

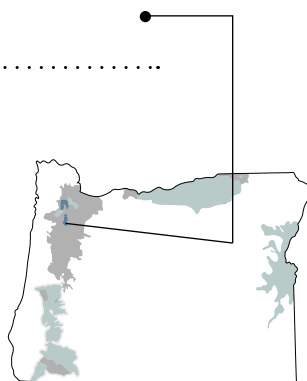
750mL

### PH

3.05

### TA

7.8 g/L



“Amity wines display a grace and vitality that are effusive of the Eola-Amity AVA.

**Meredith McGough**  
Winemaker

## HERITAGE WINE. MODERN CONTEXT.

Amity Vineyards, one of the first pioneering Oregon wineries, was founded in 1974 by winemaker Myron Redford, who moved to Oregon with a dream to make world class Pinot Noir. He became known for his attention to detail and experimentation in the winemaking process, and as a result he was the first to produce organically grown sulfite-free wines. The first vineyards were planted in 1971, with a total of 15 acres planted in Pinot Noir, Riesling and Pinot Blanc.

Amity Vineyard sits 500 feet above the town of Amity where its south-facing slope gets warmth from the sun and cooler air blowing in from the Pacific Ocean 50 miles to the west via the Van Duzer corridor. The warmth brings ripeness while the cool evening temperatures allow the grape to maintain its acidity. The basaltic and marine sediment soils and low yields produce wines with a sense of place and purpose.

The Amity Pinot blanc is made from fruit grown in the Amity Estate Vineyard on vines that were grafted to Pinot blanc in 1995. The fruit was harvested on October 1st, pressed, racked off gross lees, and fermented in a combination of stainless steel and neutral oak, blended to yield a wine that is at once taut and juicy.

