



2021

AMITY VINEYARD

RIESLING

TASTING NOTES

Golden Raspberry, Lemon Curd, Honeysuckle

VARIETIES

100% Riesling

VINEYARD SOURCES

100% Amity Vineyard

CELLAR TREATMENT 100% Stainless Steel

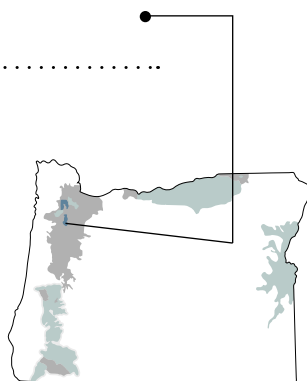
ALCOHOL CONTENT 12% by Volume

RESIDUAL SUGAR 6.5

BOTTLE SIZE 750mL

PH 2.85

TA 10 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.

The 2021 growing season began with a relatively mild winter and spring. Late June brought the most memorable weather event of the vintage in the form of a “heat dome” over the Pacific Northwest and British Columbia breaking records for three straight 100+ degree days. This unprecedented heat came at a time that ultimately did not significantly affect established

vineyards, though it did result in young vine losses for those who were either unlucky or unprepared.

For much of the growing season temperatures were above average, with the distinct and ideal turn of temperatures cooling off during the harvest season of August-October, allowing the moderate crop to comfortably achieve complex fresh fruit restrained and focused by retained acidity.

