



2022

AMITY VINEYARD

PINOT BLANC

TASTING NOTES

Pear, Lemon Curd, Honeysuckle

VARIETIES

100% Pinot Blanc

VINEYARD SOURCES

100% Amity Vineyard

CELLAR TREATMENT

100% Stainless Steel

ALCOHOL CONTENT

12% by Volume

RESIDUAL SUGAR

1.49 g/L

BOTTLE SIZE

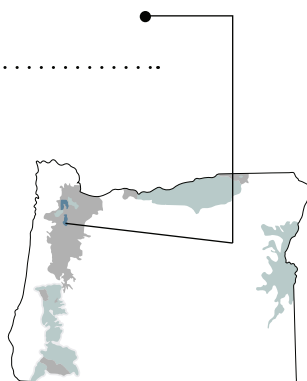
750mL

PH

3.39%

TA

6.6 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 Amity Pinot blanc was harvested over two days in mid-October, one day apart: the 15th & 17th. Pressed in three small loads, the juice was allowed to cold settle, with clean juice transferred to barrels and stainless steel. Fermentation for the first pick (and press-load) took place in mostly thrice-used barrels, whereas the juice from the second pick was fermented in a single stainless tank. The final blend represents fermentation in 20% neutral barrel and 80% stainless steel to achieve texture and focus. 1.5 g/L residual sugar from the grape is enough to balance the clean line of acidity, but not enough to be perceived as sweet.

