



2022

AMITY VINEYARD

RIESLING

TASTING NOTES

Cider Apple, Jasmine, Honeycomb

VARIETIES

100% Riesling

VINEYARD SOURCES

100% Amity Vineyard

CELLAR TREATMENT 100% Stainless Steel

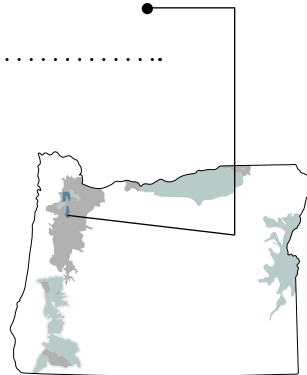
ALCOHOL CONTENT 12% by Volume

RESIDUAL SUGAR 6.18 g/L

BOTTLE SIZE 750mL

PH 2.9

TA 9.9 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 2022 growing season was a return to an historical weather pattern that the Willamette Valley has not experienced in more than a decade. For much of the region, a warm and dry March gave way to an early bud-break that was unfortunately followed by an early April frost that provoked grave fears of severely damaged vines. Thankfully, the vineyard's elevation is such that

the vines were still dormant at that moment and thus did not experience any injury from the cold. Temperatures continued to be unusually cool and wet throughout the spring, thus inhibiting vine growth and delaying flowering until late June. As fruit set, summer settled into a slightly warmer than average season. With plenty of moisture in the ground from the wet spring, the vines happily endured the heat that eased into a long and dry September/October. With little to no rain during these autumn days, the Riesling was able to hang on the vines until the very end of October allowing the fruit to be fully ripe, complex and balanced with amazing acidity.

