



### CREATING NEW RITUALS

Amity Vineyards sits atop the Amity Hills in the Willamette Valley, the heart of Oregon Wine Country. The first vines were planted in 1971, and as a consequence, our Pinot Noir, Pinot Blanc, and Riesling are produced from some of the oldest vines in the state. Ryan Harms from Union Wine Company and his brother, Eric Harms, have brought new energy to the winery after purchasing it in 2014. Eric concentrates on the business side of things, allowing Ryan to focus solely on producing the wine.

100% of this wine comes from the oldest vineyard in the Eola-Amity Hills, planted on its own roots in the early 70s. Amity Vineyard sits 500 feet above the town of Amity where its south facing slope gets warmth from the sun and cold from the Pacific Ocean 50 miles to the west via the Van Duzer corridor. The warmth brings ripeness while the cool evening temperatures allows the grape to maintain its acidity. The basaltic soils and low yields produce wines with a sense of place and purpose. These wines are elegant and transparent. This was fermented in 100% stainless steel and sur lee aged for 4 months before going down to bottle. It strikes a beautiful balance between citrus and tropical and is balanced and refreshing on the palate.

*Peach, Apple, Honey, Orange Blossom*

### 2017 WILLAMETTE VALLEY WHITE PINOT BLANC

<b>VINEYARD SOURCES</b>	100% Amity Vineyards	<b>PH</b>	3.3
<b>CELLAR</b>	100% Stainless steel	<b>TA</b>	8.5 g/L
<b>ALCOHOL CONTENT</b>	12.9% by Volume	<b>BOTTLE SIZE</b>	750 mL
<b>RESIDUAL SUGAR</b>	5 g/L	<b>VARIETALS</b>	100% Pinot Blanc