



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.

The grapes for our Willamette Valley Pinot come from a handful of vineyards in the Eola-Amity Hills and the McMinnville sub-AVA. These two regions are heavily impacted by the Van Duzer corridor which is the lowest point in the Oregon coastal range. This break in the mountain range allows cool air from the Pacific Ocean to funnel into the Willamette Valley where it cools down the evenings on even the hottest of days. This allows for an extended growing season with beautiful flavor development, naturally low alcohol and high acidity. These wines are elegant, focused and express a true sense of place. The grapes are hand harvested and fermented in small open top vessels. Fermentation occurs spontaneously, after which the wine is barreled down to 100% French oak where it will age for 10 months. They will drink well now and for years to come.

Raspberry, cherry, chocolate

2016 WILLAMETTE VALLEY PINOT NOIR

VINEYARD SOURCES	100% Willamette Valley	PH	3.6
ALCOHOL CONTENT	14% by Volume	TA	6.7 g/L
RESIDUAL SUGAR	Dry	BOTTLE SIZE	750 mL
CELLAR TREATMENT	100% French Oak for 11 months	VARIETALS	100% Pinot Noir