



2019

AMITY PINOT NOIR

AMITY ESTATE SINGLE VINEYARD

TASTING NOTES

Porcini, Black Currant, Clove

VARIETY

100% Pinot Noir

VINEYARD SOURCE

100% Amity Vineyard

CELLAR TREATMENT 100% French Oak for 13 months

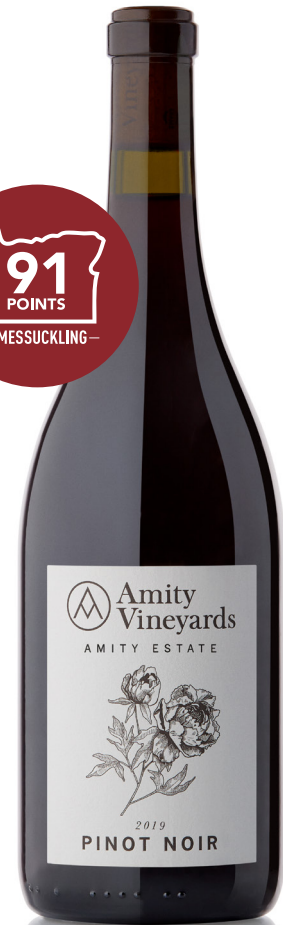
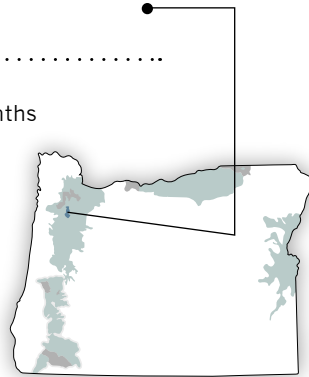
ALCOHOL CONTENT 13.5% by Volume

RESIDUAL SUGAR Dry

BOTTLE SIZE 750mL

PH 3.62

TA 7.5 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.

Harvested on October 10th, individual parcels within the vineyard were picked separately and gently destemmed into small vessels. Native yeasts were allowed to initiate fermentation, which contribute to depth and complexity in the wine. After 13 days on skins, these small lots of wine were gently pressed, settled for a day and then barreled down to neutral oak barrels and puncheons. For this vintage, we selected a single puncheon comprised of the classic blend of the clones Pommard and Wadenswil. This complex and elegant Pinot noir shows notes of porcini, black currant, and cloves.

