



AMITY VINEYARD HERITAGE SPARKLING

TASTING NOTES

Demerara Sugar, Custard, Baked Apple

VARIETIES

56% Pinot Noir, 44% Chardonnay

VINEYARD SOURCES

100% Amity Vineyard

CELLAR TREATMENT

Fermented in 75 Neutral French Oak
Cellared in Bottle for 5 years

ALCOHOL CONTENT

11.5% by Volume

RESIDUAL SUGAR

.55

BOTTLE SIZE

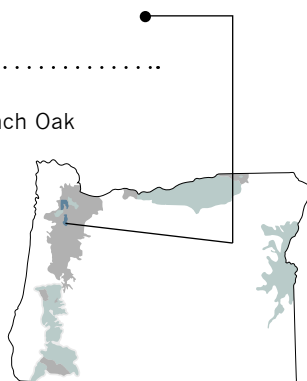
750mL

PH

3.32

TA

7.8 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.

Comprised of 56% Pinot Noir and 44% Chardonnay and made exclusively from grapes grown on the Amity Estate Vineyard, this wine is the culmination not only of the past six years of this wine aging before disgorgement, but of the past 50 years of grapes grown on this site, some of the oldest vines on the property bearing fruit destined for this bottle. The lengthy time spent on tirage provides for breadth and complexity reined in by the signature acidity of the site tucked into the Eola-Amity Hills. A wine truly worth the wait with notes of demerara sugar, custard, and baked apple.

