



2025 AMITY VINEYARD RIESLING

TASTING NOTES

Cider Apple, Jasmine, Honeycomb

VARIETIES

100% Riesling

VINEYARD SOURCES

100% Amity Vineyard

CELLAR TREATMENT 100% Stainless Steel

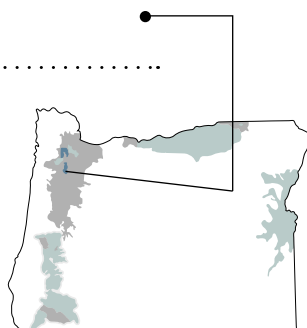
ALCOHOL CONTENT 11.70% by Volume

RESIDUAL SUGAR 3.42 g/L

BOTTLE SIZE 750mL

PH 2.96

TA 6.4 g/L



“Amity wines display a grace and vitality that are effusive of the Eola-Amity AVA.

Meredith McGough
Winemaker



HERITAGE WINE. MODERN CONTEXT.

After back-to-back seasons that kept growers on their toes, 2025 offered something rarer: a vintage that largely played by the rules. Bud break arrived close to the five-year average across the state, following a winter that was wet but free of the damaging freezes that opened 2024. A cool, damp April gave way to a warm, dry May that pushed canopy development along steadily, and by bloom in late June the vines were in good shape and the weather cooperative.

July and August were characteristically dry, with reliable degree day accumulation that quietly built toward ripeness without calling much attention to itself. The diurnal swings that define the best Oregon vintages were present throughout, keeping acidity intact while phenolic development crept forward at a measured pace. A few light rain events passed through mid-season to keep the dust down, with firm berries and quickly returning dry conditions keeping disease pressure minimal.

What caught many growers off guard was just how early and decisively that steady accumulation added up. Harvest kicked off in late August — earlier than most had penciled in — and the picking season was fast and furious from there. By the end of September, nearly everything was in the door. The 2025 wines are the product of a season that didn't announce itself loudly, but delivered quietly and ahead of schedule — wines of concentration and natural balance, built on the kind of slow, even ripening that rarely needs much help in the cellar.

The earliest pick of this fruit in memory, the Riesling was harvested from over 50 year-old vines in the original section of Amity Estate Vineyard on September 26, a full five weeks ahead of average. It was whole cluster pressed with light and moderate press fractions combined, cold settled and racked clean to ferment in stainless steel. The decision to halt fermentation was made based on tasting to find balance, eventually halted with 3.5 g/L residual sugar as a counterpoint to the striking Riesling acidity. It was racked clean, sterile filtered, and bottled at the end of January.

