



2023 AMITY PINOT NOIR EOLA-AMITY HILLS

TASTING NOTES

Red Raspberry, Lilac, Thyme

VARIETY

100% Pinot Noir

VINEYARD SOURCE

100% Eola-Amity Hills (43% Erikson Vineyard, 32% Sunset View Vineyard, 25% Amity Vineyard)

CELLAR TREATMENT

15% new and 20% neutral French oak for 8 months

ALCOHOL CONTENT

13% by Volume

RESIDUAL SUGAR

Dry

BOTTLE SIZE

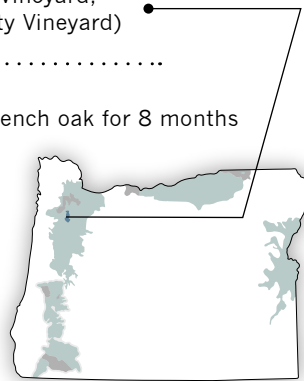
750mL

PH

3.61

TA

6.1 g/L



“Amity wines display a grace and vitality that are illustrative 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.

The 2023 Eola-Amity Hills Pinot Noir is a blend from three vineyards: Erickson, Sunset View, and Amity Vineyard. These three vineyards sit roughly in a line from South to North along the Eastern edge of the Eola-Amity Hills AVA, all benefitting from afternoon sun and cooling wines off the Pacific Ocean. The grapes were harvested in a little over a week from September 20th to October 3rd, with half fermented in two to five-ton fermenters, one of which was 100% whole cluster, and aged in neutral French oak barrels. The other half was fermented in a 25-ton fermenter and aged in stainless steel before all lots were blended together after nine months of aging. The blend was allowed a month in tank before bottling. The balance contributed by the combination of oak and stainless steel aging is especially impactful in reining in the warm 2023 vintage.

