



2023

AMITY WILLAMETTE VALLEY WHITE PINOT NOIR

TASTING NOTES

Pear, Orange Blossom, Linen

VARIETIES

100% Pinot Noir

VINEYARD SOURCES

66% Willamette Valley, 34% Eola-Amity Hills

CELLAR TREATMENT

100% Stainless Steel

ALCOHOL CONTENT

12% by Volume

RESIDUAL SUGAR

Dry

BOTTLE SIZE

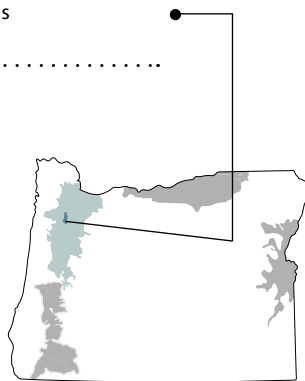
750mL

PH

3.25

TA

7.6 g/L



“Amity wines display grace and vitality.

Meredith McGough
Winemaker

HERITAGE WINE. MODERN CONTEXT.

The 2023 growing season began cold leading to a bud break that was 3-4 weeks later than average. But a very wet early spring followed by a May that felt more like summer sent the vines off on a running start, and by the time they were in bloom, the phenology had caught up to the five-year average. Some rain and hail in the third week of June rinsed off the canopy, but with most vineyards through bloom, little damage was sustained. After that, the summer was warm and dry, leading to a surprise early and compressed harvest, beginning in late August and all fruit in the door by mid-October.

Grapes for the 2023 Amity White Pinot Noir was harvested across a little over a week in the middle of September (from the 11th to the 19th), two to four weeks earlier than Pinot Noir harvested to make red wine. The berries were gently pressed to minimize color extraction, and clean juice was slowly fermented in stainless steel, with the last of the lots finishing fermentation in early January 2024. This blend was assembled in early March and bottled in early April. It is a refreshing representation of Pinot Noir from the Willamette Valley, made as a white wine.

