



## 2024

# AMITY WILLAMETTE VALLEY WHITE PINOT NOIR

### TASTING NOTES

Pink Lady Apples, Meringue, Melon

### VARIETIES

100% Pinot Noir

### VINEYARD SOURCES

72% Van Duzer Corridor (Crowe Hill Vyd),  
28% Chehalem Mountains (Bald Peak Vyd)

### CELLAR TREATMENT

100% Stainless Steel

### ALCOHOL CONTENT

12% by Volume

### RESIDUAL SUGAR

3.9 g/L

### BOTTLE SIZE

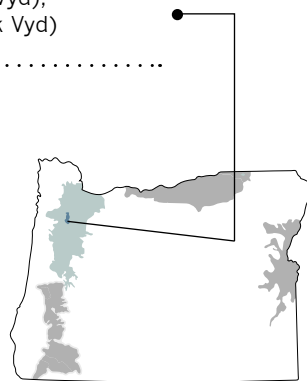
750mL

### PH

3.27

### TA

6.7 g/L



“Amity wines display grace and vitality.

**Meredith McGough**  
Winemaker

## HERITAGE WINE. MODERN CONTEXT.

2024 kicked off with a bang with a mid-January ice storm that engulfed much of the Pacific Northwest and all of the Willamette Valley for the better part of a week. This freezing weather was followed by cool temperatures through bud break in early April for the warmer parts of the state and the third week of April in the Willamette Valley. The growing season warmed up in April and May, with growing degree day accumulation slowing through Jun (and July in some parts of the state), though by the time September arrived, temperatures and growing degree days thrust us into the harvest season tracking warmer than average, though without much of the extreme heat that has characterized seasons within recent memory. Another notable difference from recent vintages were the handful of precipitation events throughout the summer, harkening to Oregon weather patterns 15-20 years past. Because the weather surrounding these rain events was otherwise dry and warm and the rain came while the berries were still firm, disease pressure remained in check and these passing showers simply served to rinse the dust from

canopies and recharge a little soil moisture. The heart of the harvest season itself, September and October, saw limited wet weather and moderate temperatures, allowing for a comfortable and measured season full of pristine, ripe grapes.

The 2024 Amity White Pinot Noir is 100% estate farmed, sourced from Crowe Hill Vineyard (72%) in the Van Duzer Corridor and Bald Peak Vineyard (28%) in the Chehalem Mountains. The grapes were hand-picked from 9/28/24-10/1/24, while ripe, but still bright with acidity. To prevent color extraction from the skins, the grapes are whole-cluster pressed and only the free-run juice is destined for the bottle. The juice ferments cold and slow to preserve aromatics and finished fermenting in early December 2024. The wine aged in stainless-steel until 1,528 cases were bottled at the end of April 2025.

