



2025

AMITY VINEYARD

PINOT BLANC

TASTING NOTES

Pear, Lemon Curd, Honeysuckle

VARIETIES

100% Pinot Blanc

VINEYARD SOURCES

100% Amity Vineyard

CELLAR TREATMENT

Whole cluster pressed, 22% French Oak & 78% Stainless Steel fermented then aged in fermentation vessels for 3 months

ALCOHOL CONTENT

13% by Volume

RESIDUAL SUGAR

Dry

BOTTLE SIZE

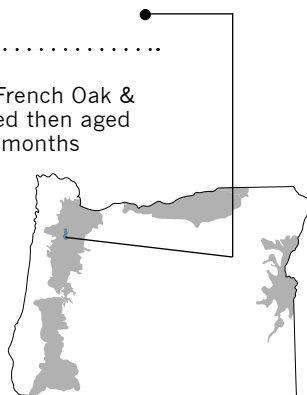
750mL

PH

3.31g/L

TA

5 g/L



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

Meredith McGough
Winemaker



CLARITY OF SITE. CLARITY OF INTENT.

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 Amity Pinot blanc was harvested from the over 50 year-old vines in the original section of the Amity Estate Vineyard on September 26. It was whole cluster pressed, with press fractions combined. Once it had been allowed to cold settle, a portion of the juice was racked clean to stainless steel and was fermented at 45-50F over a month to preserve aromatics. The remaining juice was racked with some turbidity for texture to neutral barrels and was fermented at ambient temperature to build texture. The wine was allowed to finish primary fermentation, and malolactic fermentation partially blocked (fully blocked in the stainless fermenter and allowed to progress before being halted in barrel). After being left in contact with lees for two months, the wine was racked clean, blended, filtered, and bottled in mid-February. This processing was all chosen with the intention of allowing the fruit to shine through with the natural texture and weight of the wine as an anchor.



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