



## 2013

## AMITY SELECT CLUSTER RIESLING

### AMITY ESTATE

#### TASTING NOTES

Honeycomb, Peach Cobbler, Apricot Marmalade

#### VARIETY

100% Riesling

#### VINEYARD SOURCE

100% Amity Vineyard

**CELLAR TREATMENT** 100% Stainless Steel

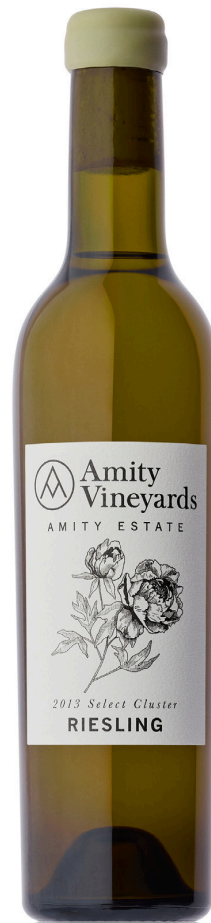
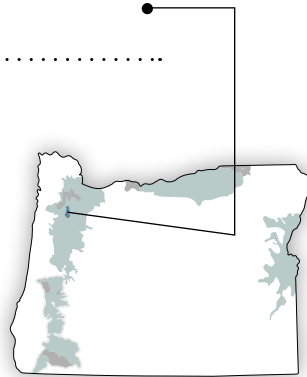
**ALCOHOL CONTENT** 12.1% by Volume

**RESIDUAL SUGAR** 58 g/L

**BOTTLE SIZE** 375mL

**PH** 3.18

**TA** 9 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.

Amity Vineyards was the first vineyard planted in the Eola-Amity Hills in 1971. The own-rooted, dry-farmed grapes have dug deep into the ground, past the thin topsoil to access ancient volcanic and marine sediment soils that give these wines a unique sense of place. Our 2013 select cluster Riesling is taken from these vines.

It takes a very particular set of circumstances for the healthy botrytis fungus to set in and concentrate flavors, sugar, and acidity allowing us to create a dessert wine. 2013 was one of those years. This wine has bottle-aged for ten years and will not only drink great right now but will age for decades to come.