



2021 AMITY PINOT NOIR BASS HILL SINGLE VINEYARD

TASTING NOTES

Tart Cherry, Cranberry, Cinnamon Stick

VARIETY

100% Pinot Noir

VINEYARD SOURCE

100% McMinnville

CELLAR TREATMENT

100% Neutral French Oak 18 Months

ALCOHOL CONTENT

13.5% by Volume

RESIDUAL SUGAR

Dry

BOTTLE SIZE

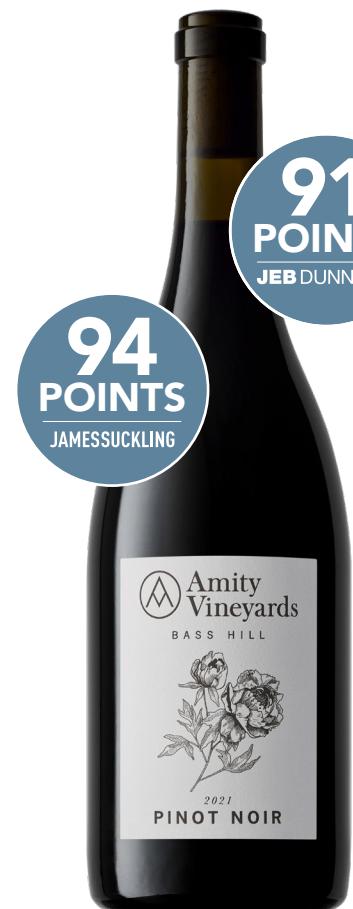
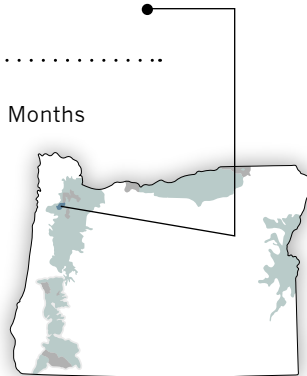
750mL

PH

3.21

TA

7.6 g/L



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

Meredith McGough
Winemaker



CLARITY OF SITE. CLARITY OF INTENT.

Bass Hill sits at roughly 600ft elevation just outside of the Van Duzer Corridor in the McMinnville sub-AVA of the Willamette Valley. This eight-acre vineyard's position is on a south-facing slope in ancient marine sediment soils which creates the right conditions for the growth of world-class Pinot Noir. The 115, Pommard, and Wadenswil clones of Pinot Noir each offer their own unique contributions to the blend. Dry-farmed and own-rooted, these grapes truly provide a sense of place. With naturally low-yields and small berries we are able to craft wines that have powerful tannins and concentration along with a brilliant backbone of acidity creating focus and tension. A truly special spot and one of our favorite vineyards that we farm. We take a hands-off approach to making these wines and do not fine or filter them in order to allow full expression of the site. Each year we select a handful of our favorite barrels from Bass Hill to produce a vineyard designate wine that represents the best of the vintage.

Bass Hill Vineyard exemplifies the unique characteristics of Pinot Noir produced within the McMinnville AVA. These characteristics are typified by dark concentrated fruit, hints of baking spices and bold acidity that are well-known for their impressive aging potential. The 2021 vintage is no exception. With a moderately warm growing season culminating in a dry autumn, the fruit was allowed to hang on the vine to its ideal ripeness. The grapes were fully destemmed, fermented in small fermentation vessels, pressed gently at dryness and barrel aged for 10 months with a touch of new French oak, providing flavors of tart cherry, cranberry and a touch of cinnamon stick.

