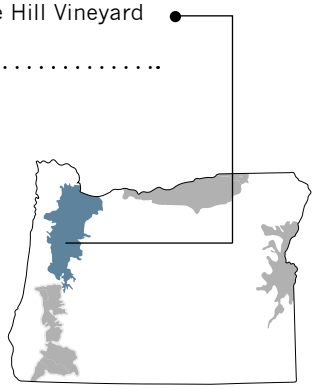
Amity Vineyards

2025

AMITY WILLAMETTE VALLEY WHITE PINOT NOIR

TASTING NOTES	Pink Lady Apples, Meringue, Melon
VARIETIES	100% Pinot Noir
VINEYARD SOURCES	52% Bielenberg Vineyard, 48% Crowe Hill Vineyard
CELLAR TREATMENT	100% Stainless Steel
ALCOHOL CONTENT	12% by Volume
RESIDUAL SUGAR	2.29 g/L
BOTTLE SIZE	250mL
PH	3
TA	6.4 g/L





Amity wines display grace and vitality.

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. Harvest kicked off in late August 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.

The 2025 Amity White Pinot noir is half from Bernie Bielenberg's vineyard in the Eastern Willamette Valley and half from The Farmstead (formerly Crowe Hill), our Estate vineyard in the Van Duzer Corridor AVA . Pinot noir from each vineyard was harvested between ten days and two weeks ahead of Pinot noir harvested from these sites for red wine. It was pressed whole cluster to a yield of approximately 100 gallons per ton to minimize color pickup from the skins, clarified via floatation, and fermented slowly at cool temperatures in stainless steel tanks to retain the delicate fruity and floral aromatics. It's like a white strawberry, fresh and juicy, white wine with a berry core.