



CREATING NEW RITUALS

Amity provides the experience of storied Oregon winemaking history mixed with our sense of the new winemaking world. The property sits atop the hillside looking out over the rolling hills of the Willamette Valley. From here one can experience the dynamic range of the spectacular elements and seasons of the Pacific Northwest. These rapidly changing elements provide the stage for dynamic flavor profiles and require some spontaneous and skillful stewardship. These changes also inspire us, asking us to remember that time is fleeting and beautiful, and that these moments we experience become our future rituals and traditions.

The fruit was harvested between the 4th and 12th of October. The grapes were gently de-stemmed and placed into fermenters. After a five-day cold soak, different yeasts were added to individual fermenters to provide complexity. After fermentation, the wines were pressed to barrel with minimal intervention to better preserve the terroir of the vineyards.

Raspberry, cherry, chocolate & coffee notes

2013 WILLAMETTE VALLEY PINOT NOIR

VINEYARD SOURCES	25% Amity, 21% Van John, 21% Chehalem Mountain, 20% Bald Peak, 7% Carabella, 3% Temperance Hill, 3% Roe & Roe	CELLAR TREATMENT	10 months aged in 20% once filled & 80% neutral French oak
ALCOHOL CONTENT	14.18% by Volume	PH	3.68
RESIDUAL SUGAR	Dry	TA	6 g/L
		BOTTLE SIZE	750ML
		RELEASE DATE	June 2016