



## CREATING NEW RITUALS

Amity provides the experience of an authentic history mixed with a sense of the new. Rooted in the very real impermanence of the seasons and elements, we provide a platform for a connection to a place that the modern nomad is looking for. We embrace the sense that we can't tread—however lightly—into the same river twice, but we can return to a place that gives us a sense of spontaneous beauty. These moments matter as they are our rituals and ceremonies that become our future traditions.

The 2014 vintage started off warm, bud break was early, and vineyards went through flowering under ideal conditions. Warm, dry conditions persisted throughout the season and resulted in the warmest summer on record. The unusually warm weather continued into the harvest window as we began to pick under optimal conditions. This was a rare year as both quality and quantity of fruit was very high. The resulting wines are showy with ripe fruit flavors and great concentration.

*Raspberry, cherry, chocolate & coffee notes*

### 2014 WILLAMETTE VALLEY PINOT NOIR

<b>VINEYARD SOURCES</b>	40% Eola Amity Hills 24% McMinnville 10% Willamette Valley 9% Yamhill-Carlton	<b>CELLAR TREATMENT</b>	11 months aged in 15% new French Oak
<b>ALCOHOL CONTENT</b>	13% by Volume	<b>PH</b>	3.55
<b>RESIDUAL SUGAR</b>	Dry	<b>TA</b>	5.8 g/L
		<b>BOTTLE SIZE</b>	750ML
		<b>RELEASE DATE</b>	June 2016