



Amity Vineyards sits atop the Amity Hills in the Willamette Valley, the heart of Oregon Wine Country. The first vines were planted in 1971, and as consequence, the Pinot Noir, Pinot Blanc, and Riesling are produced from some of the oldest vines in the state. Ryan Harms from Union Wine Company, and his brother, Eric Harms have brought new energy to the winery after purchasing it in 2014. Eric concentrates on the business side of things, allowing Ryan to focus solely on producing the wine.



2014 Amity Riesling

Cellar Treatment: 100% stainless steel

Alcohol: 12%

Flavors: Honeysuckle, peach, and almond notes

List: \$209.95 **1cs:** \$167.95 **5cs:** \$159.55 **1 on 3:** \$157.46 Net **25cs:** \$151.15



2015/16 Amity Pinot Blanc

Cellar Treatment: 100% stainless steel

Alcohol: 13%

Flavors: Pear, lemon, and melon notes

List: \$209.95 **1cs:** \$167.95 **5cs:** \$159.55 **1 on 3:** \$157.46 Net **25cs:** \$151.15



2017 Amity White Pinot Noir

Cellar Treatment: 100% stainless steel

Alcohol: 14%

Flavors: Rosewater, Passion Fruit, Citron

List: \$209.95 **1cs:** \$167.95 **5cs:** \$159.55 **1 on 3:** \$157.46 Net **25cs:** \$151.15



2015 Amity Pinot Noir

Cellar Treatment: 11 months in French oak

Alcohol: 13.8%

Flavors: Cherry, raspberry and baking spice

List: \$268.70 **1cs:** \$216.00 **1 on 3:** \$201.50 Net **10cs:** \$179.95

ALL SALES SUBJECT TO CONFIRMATION AND AVAILABILITY