

SCENIC VALLEY FARMS 2021 GRÜNER VELTLINER



Cases: 190

AVA: Willamette Valley

Technical Data:

pH – 3.48

RS – 3 g/L

BRIX at Harvest – 23.0

Alcohol - 13.4%

Winemaking Notes: This is the wine our friends who aren't in the wine industry always buy, because it is a cool looking Liter bottle for a reasonable price. But that doesn't mean we don't take it seriously. We pull extra leaves to open the canopy, thicken the grape skins, and increase phenolics. We included 15% carbonic maceration to give this wine vibrant fruit and a wild yeast component. Then we imported the traditional Veltliner Yeast from Austria to extract flavors of white pepper and peach. The result is a wine that is complex and lively, but still fun to drink.

Vineyards:

Scenic Valley Vineyard, 200 ft. elevation, Alluvial soils, average vine age ~ 10 years

Tasting Notes: Traditional grüner aromas of pear and white pepper give way to more tropical fruit flavors of mango and lychee. Best served chilled while sitting outside on a sunny day, this wine tastes like summer in a glass.

Vintage Notes: The 2021 Vintage got off to a late start, with enough snow for sledding in February. Budbreak came around April 20th, a week later than usual. However, a dry summer with multiple heat waves accelerated the ripening process. We started harvesting fruit on September 15th, about a week early, with BRIX and pH levels also coming in above average. Fortunately for us at Scenic Valley, our cool climate vineyards are well prepared for these kinds of conditions, resulting in balanced wines with rich texture, ABV around 13.5%, and enough acidity to keep everything food friendly.

SCENIC VALLEY

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