SCENIC VALLEY FARMS 2022 PINOT GRIS



Cases: 820

AVA: Willamette Valley

Technical Data:

pH - 3.52

RS - 5.0 g/L

FSO2-20 ppm

Alcohol – 13.3%

Fermentation: 40% Whole Cluster, 40% Skin Contact, 20% Carbonic

Cooperage: 20% New Estate Harvested Oregon Oak

Winemaking Notes: Wild Fermented three different ways Carbonic, whole cluster press, and skin contact fermentation then barrel aged for six months in 15% new estate harvested oak. A wine with terroir and zeitgeist.

Vineyards:

50 % Hare Vineyard, 800 ft elevation, LIVE Certified, South Salem Hills, Red Clay Jory soils, average vine age ~ 25 years.

50 % Estate Vineyard, 200 ft. elevation, Alluvial soils, average vine age ~ 10 years

Tasting Notes: A copper hue prepares the palate for complexity. Floral aromas of lilies and bougainvillea. Soft texture and ripe red flavors, with a touch of Oregon oak on the finish.

Vintage Notes: The motto for the 2022 vintage was "embrace the weird". A warm, wet spring foreshadowed an early, healthy harvest, but a freak snowstorm in May threw everything off balance. As a result of the Spring Snowstorm, every crop on the farm was two weeks behind schedule, including wine grapes. We were blessed with dry weather in October, and we began the slow and steady harvest to get all the grapes off the vine before the rain came. The resulting wines show great promise, with reasonably low alcohol levels and balanced acidity. The fruit and texture are definitely there, with a hint of herbal notes to remind us of the cool weather to start the spring. We are expecting easy drinking wines with complexity and depth, but if the 2022 vintage taught us anything, it's to expect the unexpected.

