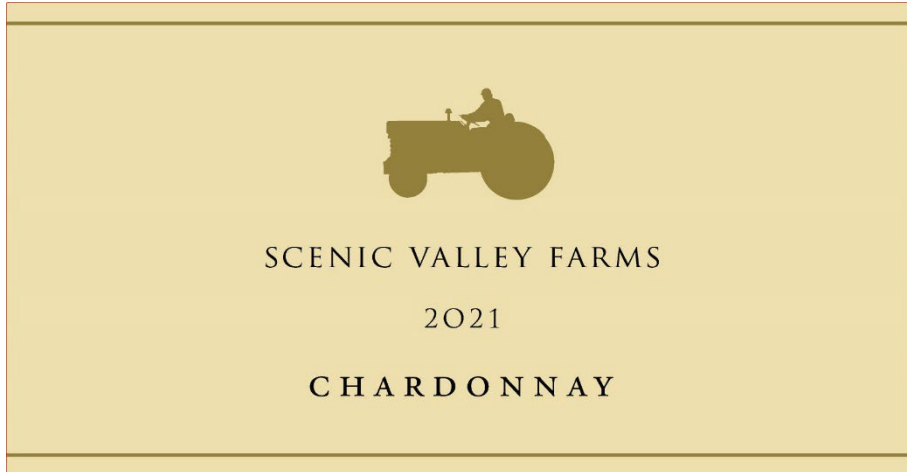


SCENIC VALLEY FARMS 2021 CHARDONNAY



Cases: 500

AVA: Willamette Valley

Technical Data:

pH – 3.45

RS – 10 g/L

BRIX at Harvest – 22.5

Alcohol - 12.8%

Cooperage: 10% New Oregon oak

Winemaking Notes: Harvested from vineyards in the Eola-Amity Hills, Mt Pisgah, and the East Valley, we pick our chardonnay early to preserve acidity and create a wine with low levels of alcohol. Barrel fermented and aged for six months in a blend of 10% French Oak, 10% Oregon Oak, and 80% Neutral Oak, which gives it a soft, velvety texture.

Vineyards:

Kecia's Vineyard, 500 ft. elevation, organically farmed (uncertified), Eola-Amity Hills AVA, Marine Sedimentary soils, average vine age ~ 10 years.

Tasting Notes: A wine that is velvety and rich in texture with a soft mouth feel this chardonnay has notes of ripe pear, apples and a hint of vanilla from the Oregon Oak. This wine is a crowd pleaser, perfect for a glass with dinner or even better on its own.

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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