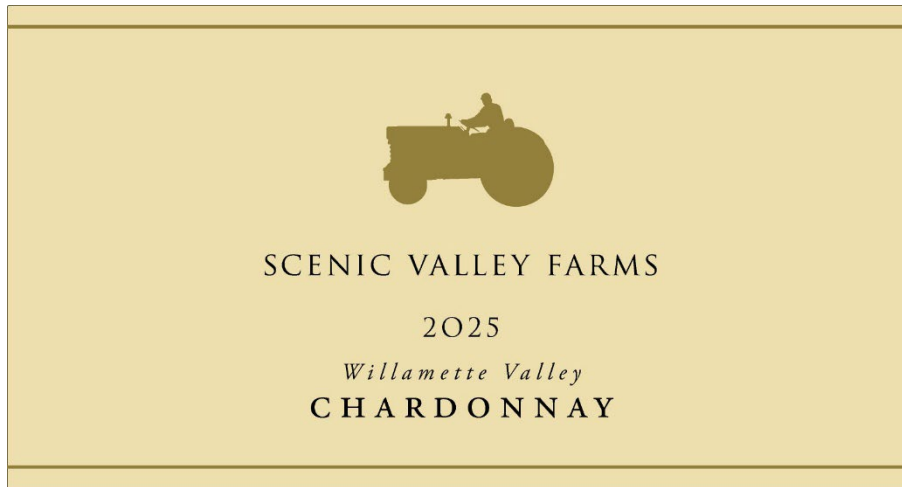


Scenic Valley Farms 2025 Chardonnay Willamette Valley



Cases: 555

Technical Data:

pH – 3.56

RS – < 10.2 g/L

Alcohol – 13%

FSO₂ – 24 ppm

AVA: 100% Willamette Valley, 20% Eola Hills

Cooperage: 10% new Oregon oak, 90% neutral oak

Vineyards: 40% Ash Creek, 30% Kent, 20% RJ, 10% Estate

Tasting Notes: A delicate and beautiful Chardonnay. Expressions of apple and peach dance lightly across the palate while a gentle touch of Oregon oak provides structure and depth. A lovely food pairing for fish or vegetable dishes.

Winemaking Notes: A warmer vintage gave us ripe fruit bursting with tropical flavors. However, a November freeze stopped fermentation early, and we spent the next six months warming the barrels, stirring the lees and doing anything else we could to nudge this wine across the finish line. The lees stirring also helped enrich the texture, while stopping fermentation a bit early helped retain some of the tropical flavors. The balance of texture, sugar, acidity, and Oregon oak create a chardonnay that is easy to love, but with surprising depth.

Vintage Notes: Winter and spring brought us average temperature and precipitation, and vineyard markers like budbreak and bloom came right on time. Everything was cruising along until a heat wave in August continued into September, creating a spike in sugar levels that led to an early harvest. While many wineries rushed to get their fruit off the vine, we decided to stay patient. Late September rain slowed things down and allowed us to catch our breath and calmly finish the harvest by mid-October. The warm weather gave us elevated sugar levels, and the ripe fruit should give us fruit forward wines that are round and soft and easy to drink.

SCENIC VALLEY

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