## Scenic Valley Farms 2022 Family Reserve Pinot Noir



**Cases**: 226

**AVA**: Willamette Valley

**Technical Data:** 

**pH** - 3.59

RS - < 1 g/L

**BRIX at Harvest** – 22-24

**Alcohol** - 13.3%

Cooperage: 25% new estate harvested Oregon oak

**Vineyard Notes**: 1/3 Hare block, 1/3 Inwood block (Wild Hare Vineyard, South Salem Hills). 1/3 Silvershot Vineyard, Eola-Amity Hills.

**Tasting Notes**: Blackberry and chocolate aromas framed by Oregon oak give the suggestion of a dark and serious wine, but the palate is fresh and clean, easy drinking and light on its feet.

**Winemaker Notes:** This year, we made two single-vineyard wines for the first time. I wanted to do something different with the Reserve. So, I chose my favorite barrels from every vineyard we work with. Then sprinkled in some new oak. Then dabbled with a couple neutral barrels to round it out. We ended up with three barrels from each vineyard, roughly 25% new estate oak with a slightly darker toast. Hand bottled unfiltered after 12 months in barrel.

**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 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.

