



SCENIC VALLEY

FARM – VINEYARD – WINERY



2019 Pinot Gris

Tasting Notes: Fresh floral aromas give way to fleshy texture and fresh peaches. Soft and easy to drink, with just enough tannins to make it a dynamic wine for food pairings.

Suggested Food Pairings: Mushroom risotto or roasted turkey

Appellation: Willamette Valley

Vineyards:

50% Scenic Valley Vineyard

Marine Sedimentary soils, average vine age ~ 10 years

50% Hare Vineyard

800 ft elevation, red clay Jory soils, located in the hills of South Salem, average vine age ~ 25 years

Cases Produced: 550

Technical Data:

pH - 3.31 RS – 0.2 g/L ABV - 12.8%

Winemaking Notes: We fermented this wine three different ways. We used whole cluster press, the way we ferment a traditional white wine, to give it classic pinot gris varietal characteristics and soft texture. We fermented on its skins, the way we ferment a traditional red wine, to give it color, structure, and depth of flavor. And we fermented it carbonic, the way we ferment our rosé, to give it a bit of extra color, a lot of extra fruit flavor, and complexity. We then aged the wine in about 10% new Oregon Oak. The resulting wine is a wine that shows all that pinot gris can be, with the terroir and zeitgeist that could only come from a modern Willamette Valley Pinot Gris.

