

SCENIC VALLEY FARMS 2019 WILD HARE PINOT NOIR



Cases: 49

AVA: Willamette Valley

Technical Data:

pH – 3.36

NTU – 6.9

Cooperage = 100% Oregon Oak, 3-yr
ReWine

Alcohol - 12.4%

Clone – Dijon 114 & 115

Winemaking Notes: Our 5-man vineyard crew picked every grape from the Hare Vineyard by hand in 2019. Daily picks from our small crew meant we only processed a few tons per day, and fermented small lots with great individual care. For our vineyard designate, we chose grapes harvested at optimal ripeness and fermented with wild yeast, and barrel tasted for the best of the best. We then racked into two 3-year Oregon Oak barrels and held the wine overvintage. After 18 months, we bottled this wine unfiltered.

Vineyards:

Hare Vineyard, 600 ft. elevation, red clay Jory & Nekkia soils, LIVE Certified, located in the hills of South Salem, average vine age ~ 30 years

Tasting Notes: The bright red cherry flavor is fresh, light and vibrant, with classic pinot noir secondary characteristics of cola and forest floor, structured by the influence of Oregon Oak.

Vintage Notes: In my dozen years of winemaking, 2019 was one of the strangest vintages I can remember. A warm winter was followed by a cold spring, leading to daffodils blooming in the snow. Budbreak came a couple weeks late, but a warm summer allowed the vines to catch up over time without ever getting too ripe. This led to a classic Willamette Valley harvest, with harvest dates squeezed between October rains. We harvested small amounts on a daily basis, giving us a diverse range of acid and sugar levels, while maintaining a slow and steady pace to optimize our small batch approach to winemaking.

SCENIC VALLEY

FARM – VINEYARD – WINERY

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