



About Us

Our roots in the Willamette Valley go back to the 1940s, when our family first began working this land. In 1970, Scenic Valley Farms was established, and today, the third generation carries that tradition forward. We grow hazelnuts, garlic, pumpkins, grass seed, wheat, clover, hops and wine grapes. Wine is simply another expression of what our family has always done: farm.

That farmer-first mentality shapes every bottle we make. Our grapes are grown and processed by hand, with the same care and respect for the land that has guided our family for generations. Fallen oaks from the farm are given new life as barrel wood, and our commitment to responsible farming is reflected in our sustainability practices.

Wild Hare Vineyard

Our Wild Hare Vineyard in the South Salem Hills of the Willamette Valley was originally planted in 1995 to 6 acres of Pinot Noir. We have since planted more Pinot Noir, along with Pinot Gris, Pinot Meunier, and Chardonnay. At 800 feet elevation, it has a slightly cooler microclimate, which is why our wines tend to have lower alcohol and higher acidity. The rocky, Jory soil creates difficult growing conditions for our vines, giving us small berries with highly concentrated flavors.

Sustainability



The LIVE certified label means that the latest in sustainability research and internationally-accredited standards are implemented in our vineyards.



Created in the PNW, the Salmon Safe label verifies that a farm uses land management practices that allow Pacific salmon healthy passage in West Coast watersheds.



As members of the Deep Roots Coalition we join PNW Viticulturists who are committed to conserving water resources through dry-farming our vines.

Dry-farming is not only an environmentally conscious way to reduce water consumption, it also creates an honest reflection of the land and the vintage.

Fresh Off The Press



Meet Tina Millican, the Command Center Operator at Scenic Valley Farm in Gervais, Oregon. After growing up on a farm and then working a 10+ year career in accounting, she left her job and returned to her roots to take over the family farm's finances, accounting, and human resource management. She noted that when you grow up in agriculture, the connection to the lifestyle becomes part of who you are, and "you learn to measure life by seasons instead of just calendars. That perspective stays with you forever."



2022 Family Reserve Pinot Noir

91 points With a texture as soft and inviting as a goose down feather pillow, it is hard to resist this wine's siren song. The first notes of that song are aromas of Amarena cherries in syrup and a fleck of anise and black pepper. The chorus is a dark plum, Bing cherry and carob combination that is bitter and sweet all at once. Resistance is futile. — Michael Alberty, Wine Enthusiast

Read the full article here:
7/17/26



2024 Willamette Valley Pinot Noir



A heady mix of ripe blackberries and blueberry fruit leather is accented by a wisp of aged balsamic vinegar. The flavors are even richer, with Amarena cherries in syrup melding with bittersweet dark chocolate. This is a rich Pinot Noir that feels almost creamy on the palate, with plush tannins and gentle acidity.
— Michael Alberty
Wine Enthusiast

Brian Zielinski



In this interview, Brian shares about growing up on the farm and how wine worked its way into the family's livelihood. Brian is making memories working on the farm with his own children.

—Rich Schmidt
Oregon Wine History Archive



Oregon Wine History Archive
podcast with Brian Zielinski

