

Scenic Valley Farms 2024 Chardonnay

Cases: 250

AVA: Willamette Valley

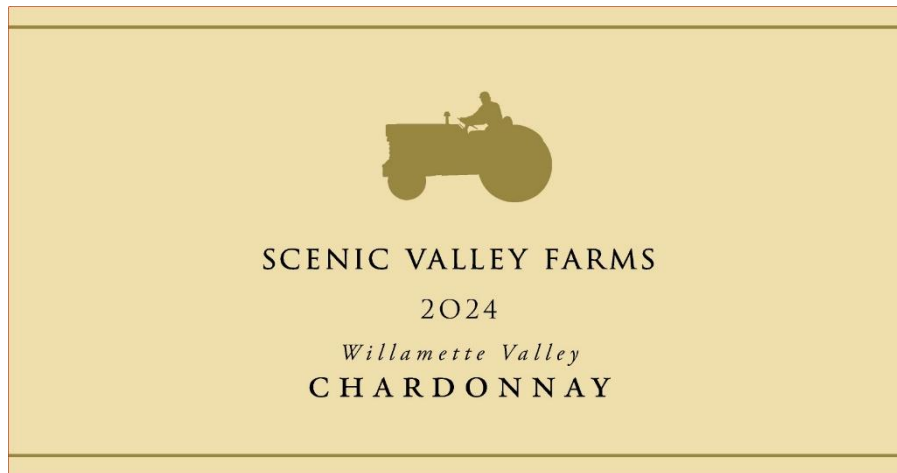
Technical Data:

pH – 3.40

RS – < 1.03 g/L

FSO – 14 ppm

Alcohol – 12.3%



Cooperage: 20% new Oregon oak, 80% neutral oak

Vineyards: 60% 45th Parallel (Willamette Valley) 20% Coria (South Salem Hills) 20% Kent (Eola-Amity)

Tasting Notes: Classic Chardonnay aromas of apple and pear are framed by a hint of Oregon oak. The soft, honeyed texture gives way to a bright chardonnay with flavors of green apple and citrus. The zesty finish makes this vibrant wine a great pairing for seafood and vegetable dishes.

Winemaker Notes: A cooler vintage brought us wines with lower sugar levels and higher acidity. To create balance, we barrel fermented this wine, put it through full ML, and left it to barrel age for 9 months, instead of our usual 6 months of barrel age for chardonnay. While we worked all year to increase the richness and ripeness of the wine, the final product is still a light, delicate, high-acid chardonnay that will be a good food pairing for lighter dishes, like fish and salads, and should age gracefully.

Vintage Notes: A cold winter and a cool spring led to a late bud break, reminiscent of the early years of the Willamette Valley. Summer temperatures were very warm, but ironically this caused the grape vines to shut down due to extreme temperatures, so sugars levels stayed low. Fortunately, a warm September allowed us to catch up a bit at the end of summer, and a dry October gave us a long window for harvesting.

SCENIC VALLEY

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