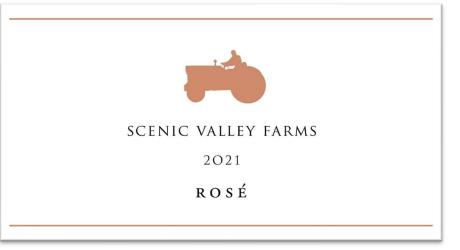
Scenic Valley Farms 2021 Rosé



Cases: 230 AVA: Willamette Valley Technical Data: pH – 3.45 RS – 4.5 g/L BRIX at Harvest – 22.7 Alcohol - 13.3%

Winemaking Notes: We started this wine with a 50/50 blend of Pinot Noir and Gamay from our estate vineyards, and put it through carbonic maceration for five days. We later added 20% pinot noir rosé using overnight destemmed fruit. Before bottling, we added another 3% red gamay to give it a little extra color and 5% pinot gris for texture.

Vineyards:

60% Hare Vineyard, 600 ft elevation, red clay Jory and Nekkia soils, LIVE Certified, located in the hills of South Salem, average vine age ~ 30 years

40% Scenic Valley Vineyard, Alluvial soils, average vine age ~ 15 years

Tasting Notes: Delicate strawberry, clean, fresh very easy to drink

Vintage Notes: The 2021 Vintage got off to a late start, with enough snow for sledding in February. Budbreak came around April 20th, a week later than usual. However, a dry summer with multiple heat waves accelerated the ripening process. We started harvesting fruit on September 15th, about a week early, with BRIX and pH levels also coming in above average. Fortunately for us at Scenic Valley, our cool climate vineyards are well prepared for these kinds of conditions, resulting in balanced wines with rich texture, ABV around 13.5%, and enough acidity to keep everything food friendly.



12423 River Rd. NE. Gervais, OR 97026 | 503-393-6227 <u>scenicvalleyfarms.net</u> | <u>facebook.com/scenicvalleyvineyard</u>