



SCENIC VALLEY FARMS GRÜNER VELTLINER 2020

Cases: 300

AVA: Willamette Valley

Technical Data:

pH – 3.41

RS – 1.7 g/L

BRIX at Harvest – 22.1

Alcohol - 12.6%

Winemaking Notes: This is the wine our friends who aren't in the wine industry always buy, because it is a cool looking Liter bottle for a reasonable price. But that doesn't mean we don't take it seriously. We pull extra leaves to open the canopy, thicken the grape skins, and increase phenolics. We included 15% carbonic maceration to give this wine vibrant fruit and a wild yeast component. Then we imported the traditional Veltliner Yeast from Austria to extract flavors of white pepper and peach. The result is a wine that is complex and lively, but still fun to drink.

Vineyards:

Scenic Valley Vineyard, 200 ft. elevation, Marine Sedimentary soils, average vine age ~ 10 years

Tasting Notes: Traditional grüner aromas of pear and white pepper give way to more tropical fruit flavors of mango and lychee. Best served chilled while sitting outside on a sunny day, this wine tastes like summer in a glass.

Vintage Notes: The 2020 vintage was practically perfect from January 1st until September 1st. Bloom came with a bit of rain, making smaller clusters with more concentrated flavors. A mild summer gave us the low alcohol, high acid style that we love here at Scenic Valley, and set us up beautifully for an October harvest. Unfortunately, the Wildfires of 2020 happened a few weeks before harvest, and left an indelible mark on the vintage. Through a combination of vineyard and cellar practices, we did everything we could to minimize the smoke impact and highlight the fruit, earth, and oak flavors in our wine. Like the friends, neighbors, and strangers who rallied to help each other during the wildfires, we hope these wines will bring out something beautiful in the wake of tragedy.

SCENIC VALLEY

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