

Scenic Valley Farms 2024 Ramato of Pinot Gris



Cases: 98 cases (4 barrels)

Technical Data:

pH – 3.57

RS – 1 g/L

Alcohol – 13.1%

AVA: Willamette Valley

Cooperage: 25% new estate harvested Oregon oak

Vineyards: 100% Wild Hare Vineyard

Tasting Notes: One hundred percent Pinot Gris, fermented on its skins like a red wine, resulting in something more savory than sweet. Despite its serious demeanor, it offers playful hints of red licorice and toasted marshmallows, with a tangy finish that would pair well with roasted chicken or duck in chanterelle mushroom gravy.

Winemaker Notes: After years of experimenting with different styles of Ramato, we decided to treat our Pinot Gris the same way we do our Pinot Noir to make this wine. The grapes are wild fermented for three weeks on skins. Then the wine is racked twice and spends 10 months in 25% new estate harvested Oregon oak barrels. Hand bottled unfiltered.

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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