

Scenic Valley Farms 2023 Pinot Gris



Cases: 900

AVA: Willamette Valley

Technical Data:

pH – 3.58

RS – < 6 g/L

FSO – 24 ppm

Alcohol – 13.4%

Fermentation: 60% whole cluster press, 25% carbonic, 15% skin contact

Cooperage: 6% new Oregon oak barrels, 94% stainless steel

Vineyards: 65% Estate vineyard, 35% Wild Hare vineyard

Tasting Notes: Floral aromas of lilies and bougainvillea. Soft texture and stone fruit flavors of peach and apricot, with a touch of Oregon oak, and just enough tannins to make it a dynamic wine for food pairing.

Winemaking Notes: Wild fermented three different ways, carbonic, whole cluster press and skin contact fermentation then barrel aged for six months in 6% new estate harvested oak. A wine full of character and expressive of its terroir.

Vintage Notes: A long cold winter led to a late budbreak at the very end of April, but a heat wave in May allowed the vines to catch up quickly. Sporadic fall rain created a tricky vintage, with dry periods for harvesting grapes mixed with rainy periods that forced us to take a break from harvesting but allowed us to focus on processing the juice in the cellar. As we like to say at Scenic Valley, these long slow harvests are the most difficult, but they make the most interesting wines.

SCENIC VALLEY

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