Scenic Valley Farms 2024 Pinot Meunier Willamette Valley

Cases: 48 cases

AVA: Willamette Valley

Technical Data:

pH – 3.34

RS – < 1.0 g/L

FSO2 – 20 ppm

Alcohol – 12.9%

Varietal Breakdown: 100% Wild Hare Vineyard

Cooperage 100% 3-year-old Estate harvested Oregon oak

Tasting Notes: Dark ruby color, this is juicy, fruit forward wine has notes of hibiscus and pomegranate. Dusty aromatics with hints of caramel and butterscotch add depth and complexity, while the silky tannins round out the mouthwatering finish.

Winemaker Notes: Our young Pinot Meunier vines produced about one ton of fruit, sufficient for a single fermenter bin. The grapes were fermented with wild yeast to highlight vineyard expression and aged for 10 months in estate-harvested Oregon oak barrels. The infusion of local oak emphasizes site integration and adds a subtle structural framework to the wine's profile.

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, 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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