

SCENIC VALLEY FARMS 2021 ROSÉ OF PINOT NOIR



Cases: 43

AVA: Willamette Valley

Technical Data:

pH – 3.35

RS – <1 g/L

BRIX at Harvest – 22.8

Alcohol - 13.5%

Winemaking Notes: We've been making this wine for years, but this might be the first time it turned out exactly the way I wanted. We put our young vine pinot noir into carbonic maceration for 5 days, then wild fermented it in neutral oak barrels for about a month. We topped it with about 10% red pinot noir, to give it darker color, richer texture, and so it could walk the tightrope between a light red and a dark rosé. Bottled less than two months after it finished fermentation to preserve freshness.

Vineyards:

Wild Hare Vineyard, 800 ft elevation, LIVE Certified, South Salem Hills, Red Clay Jory soils, average vine age ~ 25 years.

Tasting Notes: Harvested from our Wild Hare Vineyard into carbonic bins to provide bright red fruit, then wild fermented in neutral oak barrels to give it the complexity of a single vineyard pinot noir. The darker color and deeper flavors make it an excellent wine to drink while grilling.

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.

SCENIC VALLEY

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12423 River Rd. NE. Gervais, OR 97026 | 503-393-6227

scenicvalleyfarms.net | facebook.com/scenicvalleyvineyard

