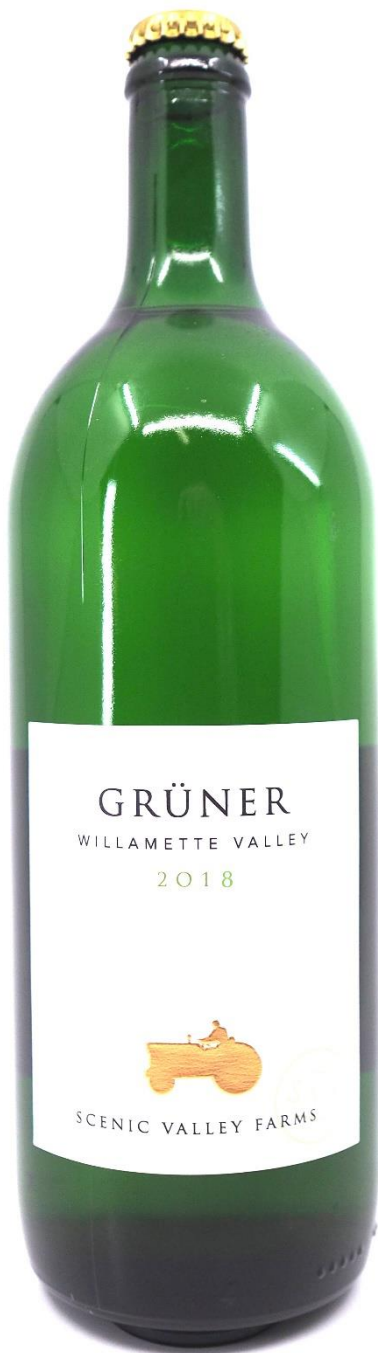




SCENIC VALLEY

FARM – VINEYARD – WINERY



2019 Grüner Veltliner

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.

Appellation: Willamette Valley

Vineyard: Scenic Valley Vineyard

Cases Produced: 330

Technical Data:

pH - 3.39 TA – 7.6 RS – 2.7 g/L ABV - 12.2%

Suggested Food Pairings: asparagus, oysters, artichokes

Winemaker Notes: This is the wine my 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.