Scenic Valley Farms 2022 Rosé



Cases: 190

AVA: Willamette Valley

Technical Data:

pH - 3.29

RS - < 1 g/L

BRIX at Harvest – 20.9

Alcohol - 12.6%

Winemaking Notes: We started by using our traditional rosé strategy of using a 50/50 blend of Pinot Noir and Gamay Noir in carbonic maceration, which gives the wine its pink color, fresh strawberry flavors, and kicks off a wild fermentation. We then added a ton of whole cluster pinot noir to give it light color and more delicate flavors, and rounded it out with a half-ton of whole cluster Pinot Gris for texture. Before bottling we added 2% red Pinot Noir to give it a little extra burst of fruit and a smoother finish.

Varietal Breakdown: 50% Pinot Noir, 30% Gamay, 20% Pinot Gris **Fermentation:** 50% Carbonic Maceration, 50% Whole Cluster Press

Vineyards: LIVE Certified

50% Hare Vineyard, average vine age ~ 30 years. 50% Scenic Valley Vineyard, average vine age ~ 15 years

Tasting Notes: Fresh peach aromas give way to a delicate and tart wine with red fruit flavors ranging from strawberry to cranberry. An easy drinking wine that would pair well with soft cheese or vegetarian dishes.

Vintage Notes: The motto for the 2022 vintage was "embrace the weird". A warm, wet spring foreshadowed an early, healthy harvest, but a freak snowstorm in May threw everything off balance. As a result of the Spring Snowstorm, every crop on the farm was two weeks behind schedule, including wine grapes. We were blessed with dry weather in October, and we began the slow and steady harvest to get all the grapes off the vine before the rain came. The resulting wines show great promise, with reasonably low alcohol levels and balanced acidity. The fruit and texture are definitely there, with a hint of herbal notes to remind us of the cool weather to start the spring. We are expecting easy drinking wines with complexity and depth, but if the 2022 vintage taught us anything, it's to expect the unexpected.

