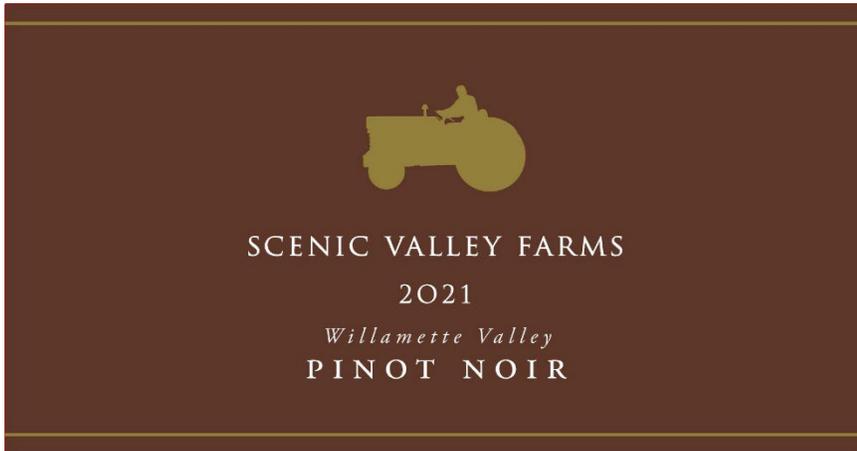


# SCENIC VALLEY FARMS 2021 PINOT NOIR



**Cases:** 2,150

**AVA:** Willamette Valley

**Technical Data:**

pH – 3.48

RS – < 1 g/L

BRIX at Harvest – 21-25

**Free So2:** 18 ppm

**Yeast:** 60% wild

**Alcohol:** 13.2%

**Fermentation & Cooperage:** 5% New Oregon Oak, 95% 5-8 year old “neutral” oak

**Winemaking Notes:** I’ve always thought our Pinot Noir is a reflection of our vineyard crew. A five-person crew that handles all the pruning, vine training, and harvesting by hand, this wine is a reflection of their meticulous work. Our cool climate site always gives us low alcohol, high acid wines, so we blend it with fruit from two of our friends’ vineyards to create balance. Wild fermented for added complexity, barrel aged in Oregon oak for ten months to create depth, and filtered to ensure it is stable and consistent for years to come.

**Vineyards:**

55 % Wild Hare Vineyard, 800 ft elevation, LIVE Certified, South Salem Hills, Red Clay Jory soils, average vine age ~ 25 years.

15% Kecia’s Vineyard, 500 ft elevation, organically farmed (uncertified) Eola-Amity Hills, Marine Sedimentary soils, average vine age ~ 10 years

30% Silvershot Vineyard, 500 ft elevation, Eola-Amity Hills, Marine Sedimentary soils, average vine age ~ 20 years

**Tasting Notes:** The warm vintage of 2021 created a wine that is soft and silky. Aromas of fresh berries and the forest on a summer day lead into a mouthful of ripe raspberries, strawberry jam, and a hint of earthiness. A few new Oregon Oak barrels add a hint of baking spice, with subtle tannins and acidity that give this easy-drinking wine the potential to age gracefully.

**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 of 13.2%, and enough acidity to keep everything food friendly.

## SCENIC VALLEY

FARM – VINEYARD – WINERY

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