

SCENIC VALLEY FARMS CHARDONNAY 2020

Cases: 255

AVA: Willamette Valley

Technical Data:

pH - 3.35

RS - 9.1 g/L

BRIX at Harvest - 22.0

Alcohol - 12.3%

Winemaking Notes: Harvested from vineyards in the Eola-Amity Hills, Mt Pisgah, and the East Valley, we pick our chardonnay early to preserve acidity and create a wine with low levels of alcohol. Barrel fermented and aged for six months in a blend of 10% French Oak, 10% Oregon Oak, and 80% Neutral Oak, which gives it a soft, velvety texture.

Vineyards:

Kecia's Vineyard, 500 ft. elevation, organically farmed (uncertified), Eola-Amity Hills AVA, Marine Sedimentary soils, average vine age \sim 10 years

Ash Creek Vineyard, 500 ft. elevation, Mt. Pisgah AVA, Nekia soils, average vine age ~ 10 years 45th Parallel Vineyard, 100 ft. elevation, 4% grade, Amity Silt Loam, average vine age ~ 5 years

Tasting Notes: A wine that is velvety and rich in texture with a soft mouth feel this chardonnay has notes of ripe pear, apples and a hint of vanilla from the Oregon Oak. This wine is a crowd pleaser, perfect for a glass with dinner or even better on its own.

Vintage Notes: The 2020 vintage was practically perfect from January 1st until September 1st. Bloom came with a bit of rain, making smaller clusters with more concentrated flavors. A mild summer gave us the low alcohol, high acid style that we love here at Scenic Valley, and set us up beautifully for an October harvest. Unfortunately, the Wildfires of 2020 happened a few weeks before harvest, and left an indelible mark on the vintage. Through a combination of vineyard and cellar practices, we did everything we could to minimize the smoke impact and highlight the fruit, earth, and oak flavors in our wine. Like the friends, neighbors, and strangers who rallied to help each other during the wildfires, we hope these wines will bring out something beautiful in the wake of tragedy.

