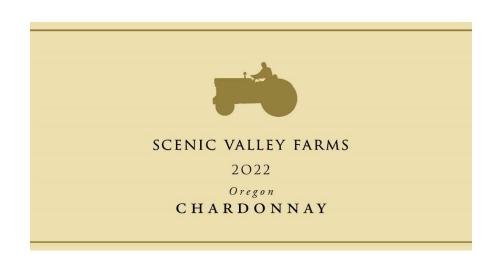
SCENIC VALLEY FARMS 2022 CHARDONNAY



Cases: 206

AVA: Willamette Valley

Technical Data:

pH - 3.48

RS - 7.0 g/L

FSO2- 18 ppm

Alcohol – 12.6%

Fermentation: 50% Barrel, 50% Stainless Steel

Cooperage: 10% new estate harvested Oregon Oak

Vineyard Notes: 50% Kecia's Vineyard, Eola-Amity Hills, 50% NDA Vineyard

Tasting Notes: The cooler vintage of 2022 gave us a lighter, prettier, more delicate style of chardonnay. Traditional chardonnay flavors of pear and persimmon, and a beautiful balance between creamy texture and bright acidity, with a touch of Oregon oak.

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.

