

Scenic Valley Farms 2025 Grüner Veltliner Willamette Valley



Cases: 162

AVA: Willamette Valley

Technical Data:

pH – 3.61

RS – 4 g/L

Alcohol – 13.7%

Fermentation Vessel: Stainless Steel

Aging Vessel: Bottled immediately after fermentation

Vineyards: 100% Estate Vineyard

Tasting Notes: A classic Grüner, with a round, soft mouthfeel to balance this fresh and vibrant wine. With traditional flavors of apple and pear, this pairs best with oysters, asparagus, or artichokes.

Winemaking Notes: Grüner is always the last wine we harvest, and in the long slow harvest of 2024, we waited until November before we got it off the vine. Fermentation was smooth but slow, and slow settling led to us bottling later than usual. The extra time allowed the acidity to soften, making this wine a little softer and richer than previous vintages.

Vintage Notes: A cold winter and a cool Spring led to a late bud break. Summer temperatures were very warm, but ironically this caused the grape vines to shut down due to extreme temperatures, so sugars levels stayed low. Fortunately, a warm September allowed us to catch up a bit at the end of summer, and a dry October gave us a long window for harvesting. We think these conditions will make for a vintage that is unique and expressive and tell the story of this time and place.

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