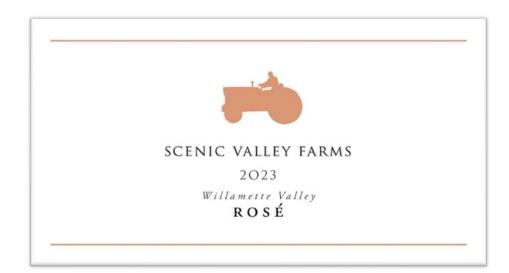
SCENIC VALLEY FARMS 2023 ROSÉ



Cases: 200

AVA: Willamette Valley

Technical Data:

pH - 3.06

RS - < 6 g/L

BRIX at Harvest – 20.8

Alcohol – 12.3%

Winemaking Notes: We started with two and a half tons of pinot noir in carbonic maceration, which brought out the red fruit flavors and kicked off a wild fermentation. After three days, we pressed it alongside another ton and a half of whole cluster pinot noir, which made it a beautiful pale color with fresh acidity. Cold fermented to give it delicate texture, and bottled within three months to preserve its freshness.

Varietal Breakdown: 100% Pinot Noir

Vineyards: 100% Hare Vineyard, South Salem Hills, Willamette Valley, Average vine age ~ 25 years

Tasting Notes: Reminiscent of the dried strawberries they would send into outer space with the astronauts, this wine is bursting with red fruit flavors that make it easy to drink and easy to love.

Vintage Notes: A long cold winter led to a late budbreak at the very end of April, but a heat wave in May allowed the vines to catch up quickly. A warm summer helped the vines continue to catch up, and by September things were right on schedule. Sporadic rain during September and October created a tricky vintage, with dry periods for harvesting grapes mixed with rainy periods that forced us to take a break from harvesting, but allowed us to focus on processing the juice in the cellar. As we like to say at Scenic Valley, these long slow harvests are the most difficult, but they make the most interesting wines.

