SCENIC VALLEY FARMS 2021 PINOT GRIS



Cases: 600

AVA: Willamette Valley

Technical Data:

pH - 3.67

RS - 4.0 g/L

BRIX at Harvest – 24.2

Alcohol - 14.2%

Cooperage: 15% Estate grown new Oregon oak

Winemaking Notes: The warm summer gave us some of the ripest fruit we've ever seen from our estate vineyard, creating a pinot gris with rich texture and flavors of fresh peach. The grapes spent about a week in carbonic maceration, to give the brighter fruit and bolder colors. And after fermentation this wine saw about 15% new Oregon Oak to give it structure and depth.

Vineyards:

50 % Wild Hare Vineyard, 800 ft elevation, LIVE Certified, South Salem Hills, Red Clay Jory soils, average vine age ~ 25 years.

50 % Scenic Valley Vineyard, 200 ft. elevation, Alluvial soils, average vine age ~ 10 years

Tasting Notes: The rich texture and fleshy peach flavors are accented with a hint of spice from the Oregon Oak barrels. A full bodied light orange wine that pairs nicely with halibut or other rich seafood dishes.

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 around 13.5%, and enough acidity to keep everything food friendly.

