



SCENIC VALLEY FARMS



In 1970 Bob Zielinski and his wife started their family on a piece of land in the Willamette Valley that would grow into Scenic Valley Farms. Today Scenic Valley grows over a thousand acres of pears, wheat, hazelnuts, hops, grass seed, and wine grapes. Bob built a buiness that is self-sustainable, with an abundance of resources and skillsets. If something is broken we fix it instead of replacing it. That farm mentality flows into the winery and gives us the ability to over deliver on price and quality in every bottle.



The tasting room is also home to antique tractors, and is open to guests every weekend.



Every wine is handmade from, vineyard to bottle.



“I JUST WANT TO MAKE WINES MY FRIENDS AND FAMILY CAN ENJOY”
-GABRIEL JAGLE, WINEMAKER

Gabriel Jagle makes wines that hold up to a foodie palate, but are user-friendly enough for the average person to have with dinner any day of the week. He uses natural wine-making techniques like wild yeast, carbonic maceration, and low sulfur, but always with the ultimate goal of making wines that are clean and delicious.



Harvest at Hare Vineyard in Salem, Oregon.



Brian Zielinski grew up finding arrowheads in the soil that is now the estate vineyard. He remembers sitting on his Dad’s lap in a tractor while tilling the land when Bob told him, “If you care for the ground it will care for you.” This bit of wisdom flows through every choice Brian makes in the vineyard.

“THE VINEYARD IS THE PLACE WHERE FARMING MEETS ART”
-BRIAN ZIELINSKI, VINEYARD MANAGER



SCENIC VALLEY FARMS

CORE WINES

PINOT GRIS

A light orange gris that is wild fermented and aged in Oregon Oak, with structure and complexity.



GRÜNER VETLINER

Traditional Grüner with notes of white pepper and pear create a wine that is easy drinking and versatile.



CHARDONNAY

A full-bodied Chardonnay balanced by high acidity with a soft and rich mouthfeel. A touch of new Oregon oak adds a hint of vanilla.



ROSÉ

A carbonic blend of pinot noir and gamay provides fresh strawberry notes, with a touch of pinot gris added for texture.



PINOT NOIR

A classic Willamette Valley pinot noir, with low alcohol and higher acidity, to make it food friendly, fruit forward, earthy, and complex.



LIMITED RELEASE WINES

WILD HARE PINOT NOIR

Estate grown, wild fermented, and aged in estate Oregon oak, this pinot noir strives to be our purest expression of pinot noir.



ROMATO OF PINOT GRIS

A unique expression of Pinot Gris, wild fermented on skins for three weeks and barrel aged in Oregon Oak, then filtered clean for bright color and long term stability.



SPARKLING ROSÉ

Made *methode champenoise* with estate pinot noir, the light strawberry notes evolve over time in the bottle to give it a more traditional champagne flavor profile.



HOP CHARDONNAY

Our most recent experiment, we blend hops and grapes that were both grown on the farm, then ferment them in barrels made from estate oak, to make a unique wine.



HARE VINEYARD

Shallow, red clay Jory soils at 600 feet of elevation create wines that are low alcohol, high acid, and food friendly. 15 acres of pinot noir, 4 acres of pinot gris, and 1 acre of pinot meunier.



ESTATE VINEYARD

Rich, alluvial Willamette Valley soils create wines that are soft, round, and fruit forward. 3 acres of pinot gris, 1 acre of grüner veltliner, 1 acre of mixed red varieties, and 8 acres of new plantings on the way.

