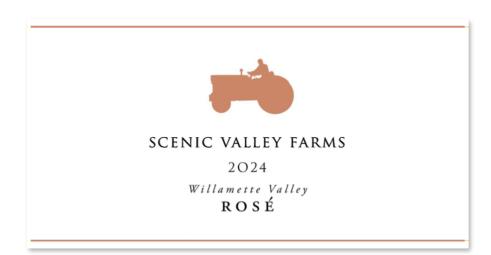
Scenic Valley Farms 2024 Rosé



Cases: 196

AVA: Willamette Valley

Technical Data:

pH - 3.31

 $\mathbf{RS} - < 4 \text{ g/L}$

BRIX at Harvest – 22.5

Alcohol – 13.2%

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

Tasting Notes: Floral aromas give way to a delicate and tart wine with red fruit flavors and subtle hints of juicy watermelon. The playful finish lingers just long enough to leave a delightful impression. An easy drinking wine that would pair well with cheese and vegetarian dishes.

Winemaking Notes: 100% Estate harvested Pinot Noir. 50% carbonic maceration (3 days) and 50% direct press Pinot Noir. Wild fermented at low temperature to give it delicate texture and bottled quickly to preserve its freshness.

Vintage Notes: A long cold winter led to a late budbreak reminiscent of the early years of the Willamette Valley. Summer temperatures were very warm, but ironically this caused the grape vines to shut down due to extreme temperatures, so sugar levels stayed relatively low. Fortunately, a warm September allowed us to catch up 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 both unique and expressive.

