

Scenic Valley Farms 2023 Grüner Veltliner

Cases: 500

AVA: Willamette Valley

Technical Data:

pH – 3.55

RS – 2.8 g/L

BRIX at Harvest – 19.4

Alcohol – 11.3%



Fermentation Vessel: Stainless Steel

Aging Vessel: bottled immediately after fermentation

Vineyards: Scenic Valley Vineyard, 200 ft. elevation, Alluvial soils, average vine age ~ 15 years

Tasting Notes: A classic Grüner, with a round, soft mouthfeel to balance this fresh and vibrant wine. The exotic aromas of Jackfruit and Lychee lead into traditional flavors of apple and pear. Pairs best with oysters, asparagus, or artichokes.

Winemaking Notes: The 2023 vintage was a tricky harvest, with rain and sun alternating every week for a solid six weeks. While this created all sorts of complications, it was a bit of good luck for the Grüner, because the low brix and loose clusters allowed it to hang through the rain and harvest when we were ready. With the freedom to work slowly, we put 1/3 of the wine into carbonic maceration to soften the acidity and bring out the fruit flavors. The result is a wine with low alcohol that still tastes round and soft on the pallet. One of my favorite vintages we've ever made.

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

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