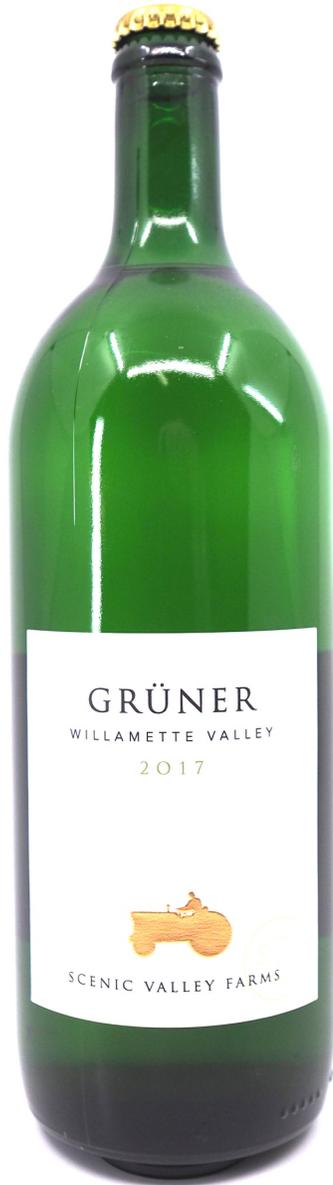


## 2017 Grüner Veltliner



**Winemaker Notes:** We started using the 1 Liter bottles last year, and this year I wanted to give the wine a bit of effervescence. We tried a few different winemaking trips to make it happen – we used about 10% carbonic maceration, sparged the wine with CO<sub>2</sub>, and bottled as quickly as possible to preserve the natural co<sub>2</sub> (two months from grape to bottle). The goal was to create a wine with a hint of spritz, but stop short of carbonation.

**Appellation:** Willamette Valley

**Vineyard:** Scenic Valley Vineyard

**Cases Produced:** 325

**Technical Data:**

pH - 3.3      TA - 7.8      RS - 3 g/L      ABV - 12.2%

**Tasting Notes:** We find these the most delicious fruit to eat off the vine. Large green grapes grow in giant bunches and taste crisp and refreshing, just like the wine. Drink it with seafood, fresh veggies, or enjoy it outside with friends on a sunny afternoon.

**Suggested Food Pairings:** asparagus, oysters, artichokes

OREGON  
WINE PRESS (2015 vintage)

*“Like a flag unfurling, this wine opens strong with delightful aromas of arrowroot biscuit while a suggestion of allspice teases the senses. Flavorful citrus components provide a steady hum in the background of this deep and generous wine.” – Tamara Belgard, November 2016*

## 2017 Pinot Gris



**Winemaker Notes:** This is an absolutely delicious wine with a story to tell. We grow half these grapes on the farm, which gives the wine stone fruit flavors, and the other half come from the Hare Vineyard, giving the wine rich texture. We then age the wine for 6 months in 10% new Oregon oak, stirring the lees occasionally to create a silky mouthfeel and depth of flavor. Our goal is to have a wine from various parts of the Willamette Valley, aged in native oak, to make this Pinot Gris a true expression of Oregon agriculture.

**Appellation:** Willamette Valley

**Vineyards:** Scenic Valley Vineyard, Hare Vineyard

**Cases Produced:** 900

**Technical Data:**

pH - 3.4    TA-7.9    RS - 4.2 g/L    ABV - 13.3%

**Tasting Notes:** The fruit gives you the classic peach and apricot flavors of Pinot Gris, the wine was aged in 10% Oregon oak to give it richer texture and depth of flavor. The delicate balance creates a wine that is a beautiful expression of Willamette Valley Pinot Gris.

**Suggested Food Pairings:** chicken, aged cheeses

**90 points & Best Buy**  (2015 vintage)

*Fresh, clean and varietal, this pushes fleshy pear flavors with a light hint of grapefruit. The presence in the mouth is full and satisfying, with a touch of honeysuckle, and the juicy finish lingers deliciously. - July 2017*



# SCENIC VALLEY

FARM - VINEYARD - WINERY



## 2017 Willamette Valley Pinot Noir

**Winemaker Notes:** While every wine we make is special, our 2017 Willamette Valley Pinot Noir is especially personal for me. For the very first time we were given an opportunity to use pinot noir from the Illahe Vineyard where I was the assistant winemaker for five years. To complement that we used the pinot noir from our Hare Vineyard. This blend of vineyards not only tells the story of my past decade of winemaking, it also creates balance and depth, resulting in certainly the largest, but also one of the best pinot noir bottlings we've ever made at Scenic Valley.

**Appellation:** Willamette Valley

**Vineyard:** Hare Vineyard, Illahe Vineyard

**Cases Produced:** 1,500

### Technical Data:

pH - 3.4                      NTU: 11.9                      ABV - 12.7%

**Tasting Notes:** After multiple warm vintages in a row, a cold wet spring allowed our 2017 pinot noir to return to a more classic Willamette Valley style. Fresh and vibrant with bright red cherry and cranberry flavors mixed with subtle earthiness, this wine will continue to improve with age.

**Suggested Food Pairings:** Pork chops, roasted squash



### 90 Points & Editor's Choice

*"Pretty and aromatic with engaging scents of cherries and cream, this has immediate appeal. Drink with pork, poultry, salmon, and salads - this is your go-to, anytime bottle." - July 2017*