



2020 Walter Scott Juicy Lucy, Apple-Grape Wine, Justice Vineyard, Eola-Amity Hills
56 cases produced

Walter Scott is focused on Pinot noir and Chardonnay, no question. These wines are what we think about all day, dream about at night, and plan for all year. But in addition to those two varieties, we have a couple of really fun, inspiring projects which allow us to do things slightly differently. Juicy Lucy is a prime example. This wine is made with heirloom apples we hand-harvested in the fall of 2020 and co-fermented in barrel with old vine Chardonnay, both from Justice Vineyard.

The original inspiration came from the infamous Brian McClintic, who through his own evolution became enamored with multi-fruit fermentations and promoting biodiversity within vineyards and regions. As we worked to create our grape-apple co-ferment, we manifested Brian's vision of an unfiltered, biodiverse, and san-souf wine (without the addition of sulfur during the winemaking process). Though this isn't the normal practice in our cellar, gaining perspective by studying the many facets of winemaking help to broaden our ideas about winemaking itself.

"You spend your life exploring, and at the end of the exploration you come back where you started and know it for the first time. And what a wonderful journey that is." T.S. Eliot

Production: 55 cases

Soil: Volcanic (Jory) / & Marine Sedimentary (Hemlick)

Elevation: 480-540 feet

Vine & Orchard age: Vines planted in 1999 / Orchard planted in 2004

Farming: Organic

Ingredients: Chardonnay grapes & Heirloom Apples

Pressing: Grapes gently crushed, Apples grinded, both bladder pressed

Yeast & lees: Ambient, minimal bâtonnage

French oak: Fermented and aged in a neutral 500 liter barrel for 16 months. 0% new oak

Malolactic conversion: 100%