



2021 Walter Scott Chardonnay, Hyland Vineyard, McMinnville, Willamette Valley

100 Cases Produced

\$80.00

First planted in 1971, Hyland vineyard spans over 200 acres with roughly 185 acres under vine; making it one of Oregon's oldest and largest vineyards. The site sits on a south facing bench at 600 to 800 feet in the foothills of the Coastal Range in the McMinnville AVA. Due to its proximity to the Van Duzer Corridor, this site benefits from cooler temperatures in the summer and warmer temperatures in the winter; allowing for a longer and more uniform ripening period. Walter Scott sources a single block of self-rooted 108 clone of Chardonnay planted in 1979 on volcanic Jory soil.

On the nose, Hyland Chardonnay is bursting with notes of citrus blossoms and clementines, layered with candied orange drops, lemon balm and Sweet Tart dust. The palate is concentrated with juicy blood orange, almond skin and an electric, salty finish.

Vineyard: 100% Hyland Vineyard, McMinnville AVA, Willamette Valley

Farming: Organic

Ingredients: 100% Chardonnay grapes, SO₂

Pressing: Gently crushed, bladder press

Yeast & Lees: Ambient, minimal bâtonnage

French Oak: Fermented and aged in 500 & 350-liter barrels for 12 months & finished for 3 months in a stainless steel tank. 50% New Oak

Malolactic conversion: 100%

Fining/Filtration: Lightly filtered for clarity

ABV: 13%

Residual Sugar: 0 g/l