



2021 Walter Scott Chardonnay, Koosah Vineyard, Eola-Amity Hills, Willamette Valley

325 Cases Produced

\$80.00

Koosah vineyard sits atop the windswept crest of the Eola-Amity Hills at 700-1100 feet. The steeply-sloped, profoundly-rocky 82.5 acre site consists of 44 acres of vineyard, 6 acres of orchard with the remaining acres in oak savannah pasture. Here the family employs permaculture techniques, having planted hundreds of species of flowering and fruiting trees, shrubs and vines. This wide plant diversity encourages a healthy microbiome to naturally reduce disease and insect pressure. Additionally, Kevin has pioneered the use of compost-teas brewed on the farm to aid in building soil fertility, microbial diversity and disease prevention. Walter Scott began sourcing three mixed-clone blocks in 2019, including 1.4 acres of Pinot noir and 3.3 acres of Chardonnay.

Koosah Chardonnay exudes intense aromatics of key lime zest, kaffir lime leaves, and honeysuckle. The palate is laced with marzipan, crunchy white nectarine and oyster shell, Crystalline acidity drives the wine down the palate for a lightning finish.

Vineyard: 100% Koosah Vineyard, Eola-Amity Hills, Willamette Valley

Farming: Farmed in the most unconventional way possible

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. 45% New Oak

Malolactic conversion: 100%

Fining/Filtration: Lightly filtered for clarity

ABV: 13%

Residual Sugar: 0 g/l