



2021 Walter Scott Chardonnay, La Combe Verte, Willamette Valley

1,160 cases produced

\$35 Retail

We believe in Willamette Valley Chardonnay. This classic variety has an important place in our region and at Walter Scott, not in the replication of other inspirational regions, but in its own distinctive style, with its own compelling voice. Chardonnay is a grape which has the ability to translate our unique geology in the same way Pinot noir does. Through thoughtful farming and cellar practices, we strive to allow Chardonnay to reach its powerful Willamette Valley potential.

Our approach to Chardonnay pays attention to texture and structure, translating site and vintage. The La Combe Verte is fermented with 100% ambient yeast and full malolactic conversion in French oak barrels with very little bâtonnage. The wine is lightly filtered prior to bottling to brighten aromatics and give us a polished finish. The result is an illuminating style of Chardonnay, showcasing density and precision. The palate spotlights evolving layers of textures which follow the classic aromatic notes of lemon zest, honeycrisp apple and white flowers, with the finish offering a subtle mineral and saline character.

Vineyards:

- Freedom Hill Vineyard, Mt. Pisgah AVA
- Hyland Vineyard, McMinnville Foothills AVA
- Koosah Vineyard, Eola-Amity Hills AVA
- Loubejac Vineyard, Willamette Valley AVA
- Sojeau Vineyard, Eola-Amity Hills AVA
- X Saxa Vineyard, Eola-Amity Hills AVA
- Witness Tree Vineyard, Eola-Amity Hills AVA

Farming: Organic

Ingredients: 98% Chardonnay / 2% Aligoté grapes, SO2

Pressing: Gently crushed, bladder press

Yeast & Lees: Ambient, minimal bâtonnage

French Oak: Fermented and aged in 228, 350 & 500 liter barrels for 10 months & finished for 1 month in a stainless steel tank. 25% New Oak

Malolactic conversion: 100%

Fining/Filtration: Lightly filtered for clarity

ABV: 13%

Residual Sugar: 0 g/l