



**2021 Walter Scott Pinot Noir, Sojeau Vineyard, Eola-Amity Hills, Willamette Valley**

400 Cases Produced

\$80.00

The Sojeau Vineyard, planted by Denny and Thelma Peseau, sits on the southern end of the Eola-Amity Hills, facing southwest towards the Van Duzer Corridor. At 650 feet in elevation, the site overlooks the valley and surrounding farmlands from its perch on the steep hill. This aspect makes Sojeau one of our coolest sites, with acidity and aromatics favorably affected by the intense coastal winds. The 15-acre planting of Pinot noir is divided into two blocks from which we get 20 rows in a cross-section, allowing us to share the full potential of Sojeau's clonal depth and soil diversity.

On the nose, Sojeau Pinot noir is bursting with notes of wild mulberries and violets, layered with spices showing cherry cola, dark chocolate, sliced prosciutto, and tobacco. The palate is concentrated with sweet Bing cherries, tangerine zest, and bolete mushrooms with delicate yet gripping tannins that lead to a vibrant and intensely mineral finish. This wine consistently delivers a beautiful combination of power and sophistication.

**Vineyard:** 100% Sojeau Vineyard, Eola-Amity Hills, Willamette Valley

**Farming:** Organic

**Ingredients:** 100% Pinot noir grapes, SO2

**Yeasts:** Ambient

**Whole Cluster:** 30%

**French Oak:** Aged in 228L barrels for 15 months. 25% new oak

**Malolactic conversion:** 100%

**Unfined & Unfiltered**

**ABV:** 13.5%

**Residual Sugar:** 0 g/l