



**2021 Walter Scott Passetoutgrains, Arlyn Vineyard, Chehalem Mountains, Willamette Valley**

75 cases produced

\$40 Retail

Passetoutgrains roughly translates to “throw it all in,” a term that dates back to the origin of these wines as field blends in Burgundy, France. Many centuries ago Gamay noir and Pinot noir were co-planted in vineyards throughout Burgundy’s Côte d’Or. At harvest the grapes were picked together and then co-fermented. It wasn’t until the 14th century when the Dukes of Bourgogne, specifically a July 1395 edict of Philip the Bold, outlawed Gamay noir plantings in the Côte d’Or that this tradition began to disappear as vines were replanted and Gamay slowly disappeared from the golden slope..

In a nod to these beautiful, historic wines, we took an adjacent block of Pinot noir at Arlyn Vineyard and co-fermented it with the Gamay noir.

Our goal with the Passetoutgrains is purity of fruit, and freshness with minerality. We strive to make not just a simple, fruity style of wine, but one with depth and muscle. To that end, the grapes were fermented dry with 20% whole cluster and ambient yeasts then aged in 228L barrels for 7 months with an additional 3 months in stainless, at which point it was bottled without fining or filtration.

Our Passetoutgrains has a generous nose with notes of warm summer strawberries and a sweet, spicy, floral edge. On the palate, the wine is fresh and fleshy, evocative of red raspberries, red currant, and summer strawberries at the peak of the season.. The finish is persistent with medium tannins and balanced acidity. This wine is seriously succulent and crushable.

**Farming:** Biodynamic

**Ingredients:** 20% Gamay Noir / 80% Pinot noir grapes, SO2

**Whole Cluster:** 20%

**Yeast:** Ambient

**French Oak:** Aged in 228L barrels for 7 months & 3 months in stainless steel

**Malolactic conversion:** 100%

**Unfined & Unfiltered**

**ABV:** 13.5%

**Residual Sugar:** 0 g/l