



WALTER SCOTT

2021 Vintage Notes

Budbreak is commonly thought of as the beginning of the growing season, but we see pruning as the start of a vine's annual development, where each plant's growth and yields are determined with every cut of the pruning shears. Freshly pruned vines signal the hope and promise of the season ahead. We were off to an amazing start as our growers had their vines dialed in from the beginning of the 2021 vintage.

In February, the Willamette Valley received the first sign that 2021 would be unique when we experienced a record breaking ice storm that delivered over an inch of freezing rain and unseasonably low temperatures, 20's in February! As the vines were still dormant at this time, thankfully there was little for us to worry about, other than being out of power for 5 days.

Spring progressed in a classic Oregon manner, giving us days filled with warm sunshine, cold spring rain and random hail showers, sometimes in the same hour. April and May were slightly drier and warmer than average with budbreak arriving early in the 3rd week of April for most of the Eola-Amity Hills.

In June, flowering began with warm, dry weather followed by a classic Oregon 'JUNE-u-ary' bringing us cool, damp conditions, causing the vines to slow down their flowering. In contrast, the final weeks of June warmed up dramatically, culminating in an extreme heat event which delivered three of the hottest days ever recorded in Oregon. While the 'heat dome' was incredibly unpleasant, we did not see any damage in the vineyards. Vines flowering either before or after the rain had a near perfect set. However, those that flowered during the rain, Sojeau Vineyard Pinot Noir for example, saw yields cut in half. Ultimately, the erratic weather of June led to uneven flowering throughout our blocks, resulting in less fruit than we anticipated. The remainder of the summer was relatively typical, with dry weather providing an atmosphere conducive to low disease pressure and ideal growing conditions.

Harvest began on August 31st, and temperatures cooled to high 60's to mid 70's. Our last grapes arrived on October 3rd. The 2021 Walter Scott harvest team consisted of Ken, Kathy, and Jess, joined by Erica working her first full vintage in the cellar since Lucy was born in 2014. The team was laser focused on the grapes, ferments and cellar tasks, working seamlessly together and supporting each other. It was a calm, unrushed vintage with lots of time to sneak away for mushroom foraging and Lucy's soccer games.

The resulting 2021 wines are stunning thanks to the hard work of this epic team and our dedicated growers. The Pinot Noirs have a vibrant and rich color with a purity of crunchy red & black fruits and lively acidity. Our Chardonnays are pure, taught, dense and precise. The Willamette Valley wines, along with our tiny production of Gamay Noir, Passetoutgrains, and Aligoté will be bottled in June. These wines will give you all an indication of the quality of the 2021 vintage. Our single vineyard wines rest in barrel over-vintage through the 2022 harvest, adding to their already compelling foundations, and will then be bottled in December.

Our team at Walter Scott and our amazing group of growers are beyond excited to share these wines with you.