

2022 Walter Scott Chardonnay, Freedom Hill Vineyard, Mt. Pisgah, Willamette Valley 425 Cases Produced

Established in 1982 by Dan and Helen Dusschee, the iconic Freedom Hill Vineyard has become a testament to sustainable stewardship, now thoughtfully tended by the next generation, their son Dustin. Nestled in the foothills of the Coastal range this site adorns a gentle southeast slope, protected from the Van Duzer winds, which gives a slightly warmer microclimate compared to its neighboring Eola-Amity Hills. Rooted in the ancient soils of a sedimentary, uplifted seabed, Freedom Hill's distinguished terroir is featured in the new Mt Pisgah, Polk County AVA within the expanse of the Willamette Valley.

Our 2022 Freedom Hill Chardonnay is an enchanting eruption of the vibrant aromas of wild jasmine, fresh lime blossom, and flint. On the palate, an exquisite balance of density and elegance unfolds, harmonizing with lightning-like acidity that imparts captivating liveliness. In a tantalizing twist, grilled lemon intertwines with the delicate allure of sesame oil The texture of limestone adds depth to the wine while the finish exudes an intense saline minerality that leaves a powerful and lasting impression in its finish.

Vineyard: 100% Freedom Hill Vineyard, Mt. Pisgah, Willamette Valley

Planted: 1995, 2010 & 2015

Soils: Marine Sedimentary / Bellpine

Farming: Organic

Ingredients: 100% Chardonnay, SO2

Pressing: Gently crushed, bladder press

Yeast & Lees: Ambient, minimal bâtonnage

French Oak: Fermented and aged in 228, 350 & 500-liter barrels for 12 months & finished for 3 months

in a stainless steel tank. 50% New Oak

Malolactic conversion: 100%

Fining/Filtration: Lightly filtered for clarity

ABV: 13%

Residual Sugar: 0 g/l