



2022 Walter Scott Chardonnay, Hyland Vineyard, McMinnville, Willamette Valley

120 Cases Produced

Nestled in the heart of the McMinnville AVA, the historic Hyland Vineyard boasts a storied legacy, first planted in 1971, and now stretching over 200 acres with a remarkable 185 acres under vine. As one of Oregon's oldest and largest vineyards, Hyland stands gracefully on a south-facing bench, at an elevation of 600-800 feet and within the embrace of the Coastal Range. The vineyards' close proximity to the Van Duzer Corridor brings a unique microclimate, granting cooler summers and warmer winters, which extend the ripening period, fostering elegantly uniform ripening. Walter Scott sources Chardonnay from a single block of own-rooted 108 clones planted in 1979 on volcanic Jory soil.

On the nose, Hyland Chardonnay boasts a captivating interplay of lemon balm, citrus blossom, and sweet herbs. This wine is generously concentrated and evokes the tantalizing depth of a grilled nectarine. Blood orange and a burst of grapefruit zest embellish the palate, culminating in a thrilling, electric finish, alive with a captivating hit of Ocean Spray.

Vineyard: 100% Hyland Vineyard, McMinnville AVA, Willamette Valley

Planted: 1979 (own-rooted)

Soils: Volcanic / Nekia & Jory

Farming: Organic

Ingredients: 100% Chardonnay grapes, SO₂

Pressing: Gently crushed, bladder press

Yeast & Lees: Ambient, minimal bâtonnage

French Oak: Fermented and aged in 350-liter barrels for 12 months & finished for 4 months in a stainless steel tank. 35% New Oak

Malolactic conversion: 100%

Fining/Filtration: Lightly filtered for clarity

ABV: 13%

Residual Sugar: 0 g/l