



2022 Walter Scott Chardonnay, Justice Vineyard, Eola-Amity Hills, Willamette Valley

150 cases produced

Justice Vineyard sits on a ridge called the Holmes Gap and unrolls southeast at 550 feet in elevation. The Van Duzer winds dance through the gap as they funnel east. As a result of this uninhibited exposure, the fruit ripens slowly, developing rich and complex flavors while retaining its focused acidity. The Pinot noir block sits directly next to Walter Scott Winery on an outcropping of rocky Nekia clay soils. The vines were planted in 2000 and impart the subtle intensity that you only get from established vines.

Our Justice Chardonnay boasts 21-year-old vines, giving the wine a captivating concentration of flavors and aromatics. A flinty kiss of reduction is artfully laced with aromas of fennel, wet gravel and the inviting allure of lime leaf. The palate is elegant and textural with the delightful crunch of a nectarine, the mouthwatering acidity of a juicy tangerine, and the intriguing presence of dried porcini. Justice Chardonnay harmonizes gracefully, embracing its lengthy mineral and sea salt finish.

Vineyard: 100% Justice Vineyard, Eola-Amity Hills, Willamette Valley

Planted: 1999

Soils: Volcanic (Jory) / Marine Sedimentary (Hemlick)

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