



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

225 Cases Produced

Crowned atop the windswept crest of the Eola-Amity Hills at elevations ranging from 700-1100 feet, Koosah Vineyard commands an awe-inspiring terrain. Its 82.5-acre expanse, characterized by steep slopes and profoundly rocky soils, embraces 44 acres of vineyard and 6 acres of orchard, harmoniously complemented by an oak savannah pasture. An oasis of permaculture, this site hosts a myriad of flowering and fruiting trees, shrubs, and vines, cultivating a vibrant ecosystem. Koosah's deep connection with the land, the diversity of plant life, and the implementation of compost teas foster a natural balance, empowering a thriving microbiome to diligently curtail disease and insect pressure while also enriching soil fertility.

Intense aromatics weave a layered floral tapestry of apple blossom, kaffir lime leaves, and honeysuckle. As the palate unfolds, crunchy white nectarine and oyster shells are revealed. The wine's crystalline acidity propels it down the palate like a lightning bolt, culminating in a seriously electrifying, white peach finish.

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

Planted: 2016

Soils: Volcanic / Witzel

Farming: Organic

Ingredients: 100% Chardonnay grapes, SO2

Pressing: Gently crushed, bladder press

Yeast & Lees: Ambient, minimal bâtonnage

French Oak: Fermented and aged in 350 & 500-liter barrels for 12 months & finished for 3 months in a stainless steel tank. 65% New Oak

Malolactic conversion: 100%

Fining/Filtration: Lightly filtered for clarity

ABV: 13%

Residual Sugar: 0 g/l