



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

150 Cases Produced

The Sojeau Vineyard, thoughtfully cultivated by Denny and Thelma Peseau, is nestled on the southern end of the Eola-Amity Hills, facing southwest, directly towards the Van Duzer Corridor. At 650 feet in elevation, the site overlooks the valley and surrounding farmlands from its perch on the steep hill. This aspect makes Sojeau one of our coolest sites, with acidity and aromatics favorably intensified by the intense coastal winds. The 15-acre planting of Pinot noir is divided into two blocks from which we get 20 rows in a cross-section, allowing us to share the full potential of Sojeau's clonal depth and soil diversity.

Sojeau Chardonnay opens with the zesty aromas of lime blossom, lemon zest and lemon verbena accompanied by the captivating notes of flint layered with savory fennel frond. The palate is sophisticated beyond its years, exhibiting a compelling interplay of power and weight, presenting luscious flavors of mandarin, the succulent essence of white peach and the soothing charm of chamomile. These elements are seamlessly woven together with an electric acidity that shocks the wine to life, while an intense wet gravel minerality and the enduring allure of flint adds captivating depth to the finish..

**Vineyards:** 100% Sojeau Vineyard, Eola-Amity Hills AVA, Willamette Valley

**Planted:** 2014

**Soils:** Volcanic / Nekia

**Farming:** Organic

**Ingredients:** 100% Chardonnay grapes, SO2

**Malolactic conversion:** 100%

**Yeast:** Ambient, minimal bâtonnage

**Fining/Filtration:** Lightly filtered for clarity

**French Oak:** Fermented and aged in 350 & 500-liter barrels for 12 months & finished for 3 months in stainless steel tank. 50% New Oak

**ABV:** 13%

**Residual Sugar:** 0 g/l