



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

425 Cases Produced

In 2010 esteemed vintner Craig Williams, renowned for his tenure at Joseph Phelps Vineyards, came to Oregon with his family and acquired land with the vision to establish vineyards of unparalleled quality. The Williams turned heads, cultivating three distinctive sites in the Eola-Amity Hills. X Novo stands out with a notably diverse 15 clones of Pinot noir and 20 clones of Chardonnay thoughtfully interwoven and densely planted in this tiny three-and-a-half acre site. Located in an area known as Spring Valley, X Novo sits on the edge of the Holmes Gap, where the Van Duzer winds funnel through the rolling hills. Perched at 525 feet in elevation, this captivating site reveals extremely rocky clays known as Gelderman.

X Novo Chardonnay is exotic and striking, an olfactory adventure scented with yellow rose, jasmine, orange blossoms, and grilled Meyer lemon harmoniously interwoven with the essence of steely flint. On the palate an effortless symphony of balance and concentration unfolds, revealing delightful flavors of lemongrass, yellow plum, candied Meyer lemon, and the luscious indulgence of a passionfruit mousse, all underscored by the captivating presence of wet stones. X Novo concludes with a salty, mouth-watering finish.

Vineyard: 100% X Novo Vineyard

Planted: 2011

Soils: Volcanic / Gelderman

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. 80% New Oak

Malolactic conversion: 100%

Fining/Filtration: Lightly filtered for clarity

ABV: 13%

Residual Sugar: 0 g/l