



2022 Walter Scott Chardonnay, La Combe Verte, Willamette Valley

1000 cases produced

We believe in Willamette Valley Chardonnay. This classic variety has an important place in our region and at Walter Scott, not in the replication of other inspirational regions, but in its own distinctive style, with its own compelling voice. Chardonnay is a grape which has the ability to translate our unique geology in the same way Pinot noir does. Through thoughtful farming and cellar practices, we strive to allow Chardonnay to reach its powerful Willamette Valley potential.

Our approach to Chardonnay pays attention to texture and structure while translating site and vintage. The result is an illuminating style of Chardonnay, showcasing density and precision. The palate accentuates notes of summer peach and bright lemon zest. As the wine evolves, layers of textures unfold to aromatic notes of crunchy nectarine and honeysuckle. Hints of hazelnut add dimension to the mineral and saline that linger on the finish.

Vineyards:

- Freedom Hill Vineyard, Mt. Pisgah AVA
- Hyland Vineyard, McMinnville Foothills AVA
- Koosah Vineyard, Eola-Amity Hills AVA
- Sojeau Vineyard, Eola-Amity Hills AVA
- Witness Tree Vineyard, Eola-Amity Hills AVA

Farming: Organic

Ingredients: 98% Chardonnay, SO2

Pressing: Gently crushed, bladder press

Yeast & Lees: Ambient, minimal bâtonnage

French Oak: Fermented and aged in 350 & 500 liter barrels for 10 months & finished for 1 month in a stainless steel tank. 25% New Oak

Malolactic conversion: 100%

Fining/Filtration: Lightly filtered for clarity

ABV: 13%

Residual Sugar: 0 g/l