



**2022 Walter Scott Pinot noir, La Combe Verte, Willamette Valley**

1480 cases produced

The 2022 La Combe Verte is a selection of volcanic Eola-Amity vineyards blended with the powerful, marine sedimentary Freedom Hill Vineyard. This Pinot Noir is fermented with ambient yeast and aged in barrels for 10 months. The resulting wine is a lush and beautiful example of the 2022 vintage, immediately appealing for early drinking. Yet beneath this allure lies a wine layered with power and structure, promising the potential to gracefully age.

The inviting nose envelops the senses with the suggestion of both ripe red & black fruits complimented by fragrant summer flowers and the comforting warmth of earthy spices. The dense fruit, succulent tannins, and vibrant acidity all come together to produce a lovely & balanced example of what the Willamette Valley has to offer.

**Vineyards:**

- Freedom Hill Vineyard, Mt Pisgah AVA
- Temperance Hill Vineyard, Eola-Amity Hills AVA
- Distraction Vineyard, Eola-Amity Hills AVA
- Sojeau Vineyard, Eola-Amity Hills AVA
- Witness Tree Vineyard, Eola-Amity Hills AVA

**Farming:** Organic

**Ingredients:** 98% Pinot noir, SO2

**Whole Cluster:** 0%

**Yeast:** Ambient

**French Oak:** Aged in 228L barrels for 10 months. 25% new oak

**Malolactic conversion:** 100%

**Unfined & Unfiltered**

**ABV:** 13.5%

**Residual Sugar:** 0 g/l