



## **2022 Walter Scott Pinot Noir, Sojeau Vineyard, Eola-Amity Hills, Willamette Valley**

450 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.

On the nose, Sojeau Pinot noir is bursting with inviting aromas of Amarena cherries, delicate violets, and smokey bacon. The palate is concentrated with sweet ripe strawberries and layered with the full spice cabinet of warm cardamon, Earl Grey team, cinnamon, white pepper, anise, and a gentle allure of sarsaparilla. With delicate yet gripping tannins that lead to a vibrant and intensely mineral finish, this wine consistently delivers a beautiful combination of power and sophistication.

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

**Planted:** 2008

**Soils:** Volcanic / Nekia, Ritner & Witzel

**Farming:** Organic

**Ingredients:** 100% Pinot noir grapes, SO2

**Yeasts:** Ambient

**Whole Cluster:** 10%

**French Oak:** Aged in 228L barrels for 15 months. 40% new oak

**Malolactic conversion:** 100%

**Unfined & Unfiltered**

**ABV:** 13.5%

**Residual Sugar:** 0 g/l