

WALTER SCOTT

2022 Vintage

"It is the details that make the difference between magic and mediocrity."

> - Remington Norman Great Domaines of Burgundy

OUR 2022 WINES

CHARDONNAY

LA COMBE VERTE	Willamette Valley
CUVÉE ANNE	Eola-Amity Hills
FREEDOM HILL VINEYARD	Mt. Pisgah of Polk County
HYLAND VINEYARD	McMinnville
JUSTICE VINEYARD	Eola-Amity Hills
KOOSAH VINEYARD	Eola-Amity Hills
SOJEAU VINEYARD	Eola-Amity Hills
X NOVO VINEYARD	Eola-Amity Hills
LUCILLE	Mt. Pisgah of Polk County

ALIGOTÉ

X SAXA VINEYARD

Eola-Amity Hills

PINOT NOIR

LA COMBE VERTE	Willamette Valley
CUVÉE RUTH	Eola-Amity Hills
FREEDOM HILL VINEYARD	Mt. Pisgah of Polk County
JUSTICE VINEYARD	Eola-Amity Hills
KOOSAH VINEYARD	Eola-Amity Hills
SEQUITUR VINEYARD	Ribbon Ridge
SOJEAU VINEYARD	Eola-Amity Hills
WITNESS TREE VINEYARD	Eola-Amity Hills
X NOVO VINEYARD	Eola-Amity Hills

LAUNCHING OUR DREAM

For the husband and wife team of Erica Landon and Ken Pahlow, 2008 marked the launch of their dream in Oregon's Willamette Valley: the formation of Walter Scott Wines. Ken had dreams of starting his own label, but had not truly achieved his goal until Erica inspired him to take the leap. In the Spring of that year the two partners emptied their meager retirement accounts and used the funds to design their label and get started.

Walter Scott Wines' first vintage, La Combe Verte Pinot Noir, was produced in 2009 at Patricia Green Cellars by trading harvest labor for winemaking space. For the following two vintages, Walter Scott changed its production location to Evening Land where Ken began working alongside Dominique Lafon. In 2011, Walter Scott began making Chardonnay, which contributed significantly to both their growing production and group of loyal followers.

In 2012, Ken and Erica began leasing their current winery space from the Casteel family of Bethel Heights, which is situated on Justice Vineyard in the Eola-Amity Hills American Viticultural Area, a sub-appellation of the Willamette Valley AVA. To help accomplish this big move Walter Scott needed some support, so Ken and Erica invited some friends to become part of the business. Sue and Andy Steinman joined the Walter Scott team just before harvest, bringing with them their strengths in business and law.

The Walter Scott team grew again in 2017 with the addition of the incredible Jess Pierce. Jess works alongside Ken and Erica in the winery and beyond, and is involved in all aspects of Walter Scott, from production to sales.

WHAT'S IN A NAME?

The name Walter Scott honors two people who meant the world to Ken. Walter, Ken's grandfather, was a flight engineer for Trans World Airlines. Walter always strived to make his dreams become reality. He was dynamic and adventurous; he did everything from building homes to riding motorcycles to flying planes. His influence taught Ken that there are no limits to what you can accomplish when you set your mind to it. Scott was Ken's nephew. Although his time was short, Scott was fearless. Much like his great grandfather, he never shied away from anything. Scott's departure taught Ken that life is very short and you must act on your ambitions because you never know when your chance will pass.

2022 VINTAGE NOTES

2022 will forever be etched in our memories as a celebration of the remarkable resilience of the grape vines. It was a year that tested the strength of our vineyards, challenging them with an unexpected frost, a cool and wet spring, and a prolonged absence of rainfall. Yet, amidst the adversity, the vineyards of the Willamette Valley stood tall, defying the odds with their 'life will find a way' tenacity. Equally inspiring were the unwavering efforts of our growers and passionate winemaking team. Together, we embraced Mother Nature's challenges, triumphing over each obstacle and forging a vintage that shines with exceptional quality.

Early April's spring frost stands out as a significant event. The warm March led to early bud break, leaving the vineyards vulnerable. The sudden drop in temperatures to the 20's affected young buds, especially in the northern part of the valley, low-elevation sites, and early-budding Chardonnay. This frost event was declared the worst economic disaster ever experienced by the region's wine industry.

Following the frost, cool and wet weather persisted until early June, causing a delay in vine growth. However, the vines rebounded beautifully, and successful flowering occurred in late June, coinciding with summer-like weather. Despite initial concerns about a limited harvest, the yields exceeded expectations, requiring thinning to ensure optimal ripeness. The Eola-Amity Hills, less affected by the frost, proceeded with a typical crop set in June. The rest of the growing season followed the expected pattern, with dry and warm conditions. Although a few heat spikes occurred, the overall temperatures remained moderate throughout the summer.

Due to the frost, the 2022 harvest was one of the latest in years. However, warm and dry weather prevailed from August through October, making it the 6th warmest vintage on record. Harvest started on September 26th and concluded just 17 days later, resulting in all of our fruit arriving at the winery all at once.

While different from the 2021 vintage, the quality of the wines remains consistent year after year. The 2022 wines will be approachable and generous upon release, showcasing concentration and structure due to lower yields. We are grateful to have experienced back-to-back vintages of such high quality.

As we reflect on 2022, we can't help but raise a glass to the rollercoaster ride of a vintage. Through it all, the vines displayed an indomitable spirit, determined to produce wines that are a testament to their resilience. We extend a huge thank you to our incredible growers as well as the friends and family who jumped in to help, all navigating the condensed picking schedule and proving that they have superhero-like skills.

So, here's to the 2022 vintage, a wild and wonderful tale of perseverance, passion, and a few eyebrow-raising moments. As you enjoy these special wines, take a moment to celebrate the resilience of both the grape vines and the slightly crazy but passionate people who made it all happen. Cheers!

Sincerely, Ken, Erica and Lucy Sue and Andy, and Jess Walter Scott Wines



THE IMPACT OF SOILS



VOLCANIC SOILS

Predominantly weathered Columbia River Basalt from ancient volcanic lava flows.

These soils are over 500,000 years old.

Volcanic soils are deep reddish-brown due to high iron and manganese content.

Up to 6 feet of weathered clay holds moisture, while lower hard fractured basalt allows for good drainage.

Roots grow deep into the fractured basalt, stressing thevines, and forcing the energy into the fruit.

Volcanic wines tend to have higher acidity and a lower PH, showing notes of red fruit and earth, and giving a brilliant ruby-red color.

The Volcanic soil series include Jory, Gelderman, Nekia, Ritner, and Witzel.



MARINE SEDIMENTARY SOILS

Predominantly weathered marine tuffaceous sandstones and shales from the ancient compressed Pacific Ocean floor.

These soils are over 50,000 years old.

Marine soils are weathered into a yellowish-brown color with high calcium, sodium, and magnesium content.

Sandstones and shales provide excellent drainage and create a dry growing environment.

Roots easily grow through the weathered zone and into the softer bedrock of sandstones and shales.

Marine Sediment wines tend to have lower acidity and higher PH, showing notes of black fruits, spice, and concentrated violet-red color.

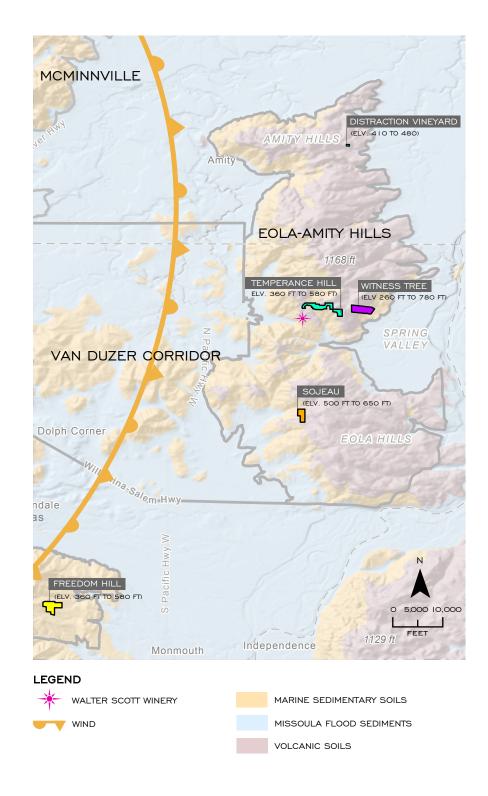
The Marine Sedimentary soil series include Bellpine, Dupee, Goodin, Melbourne, Wellsdale, and Willakenzie.

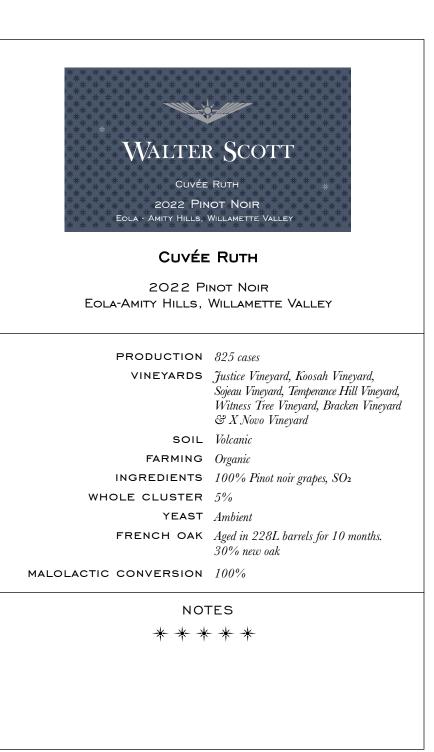
2022 VINTAGE

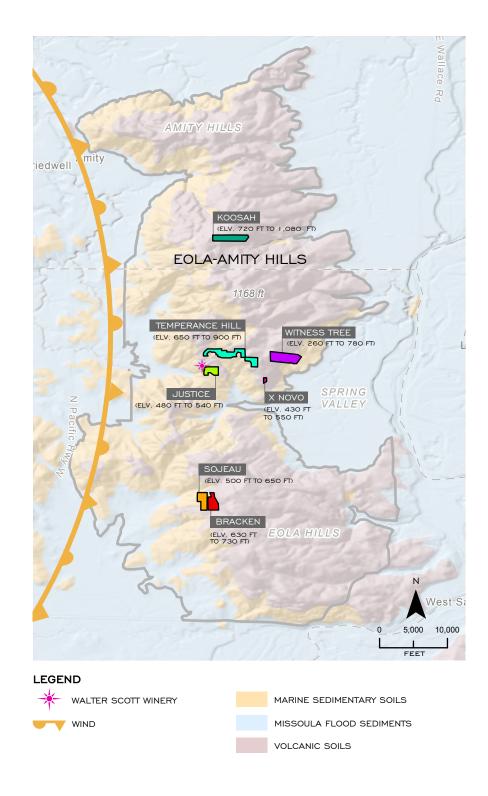
PINOT NOIR

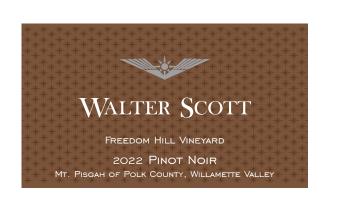
LA COMBE VERTE CUVÉE RUTH FREEDOM HILL VINEYARD JUSTICE VINEYARD KOOSAH VINEYARD SEQUITUR VINEYARD SOJEAU VINEYARD WITNESS TREE VINEYARD X NOVO VINEYARD

WALTER SCOTT	
La Come 2022 Pin Willamette Va	IOT NOIR
LA COME	e Verte
2022 Pi Willamet	not Noir fe Valley
PRODUCTION	1480 cases
VINEYARDS	Distraction Vineyard, Freedom Hill Vineyard, Sojeau Vineyard, Temperance Hill Vineyard, & Witness Tree Vineyard
SOIL	Volcanic & Marine Sedimentary
FARMING	Organic
INGREDIENTS	100% Pinot noir grapes, SO2
WHOLE CLUSTER	0%
YEAST	
FRENCH OAK	Aged in 228L barrels for 10 months. 25% new oak
MALOLACTIC CONVERSION	100%
NOT	TES
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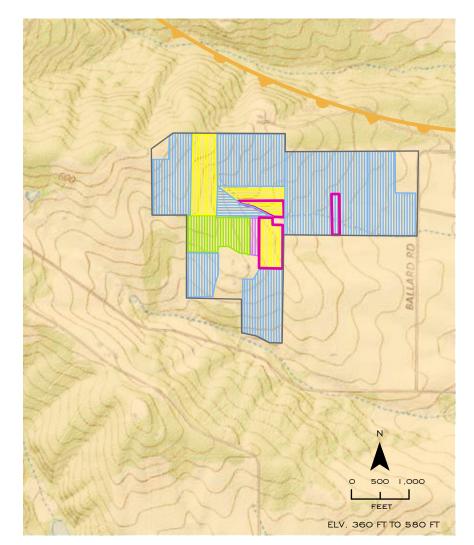
FREEDOM HILL VINEYARD

2022 Pinot Noir Mt. Pisgah of Polk County, Willamette Valley

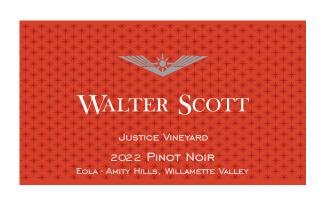
PRODUCTION	300 cases
SOIL	Marine Sedimentary / Bellpine
ELEVATION	360-580 feet
VINE AGE	Planted 2001
FARMING	Organic
INGREDIENTS	100% Pinot noir grapes, SO2
WHOLE CLUSTER	5%
YEAST	Ambient
FRENCH OAK	Aged in 228L barrels for 15 months.
	15% new oak

MALOLACTIC CONVERSION 100%





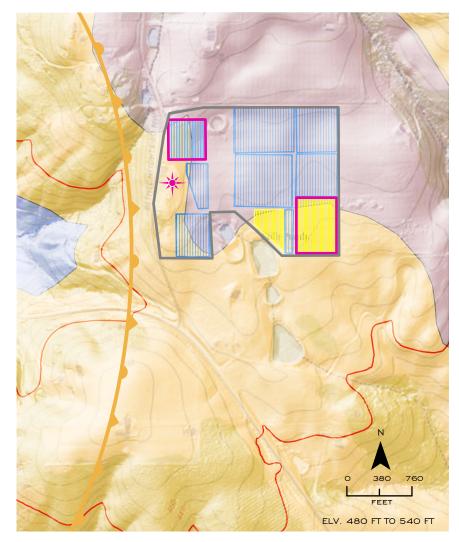




JUSTICE VINEYARD

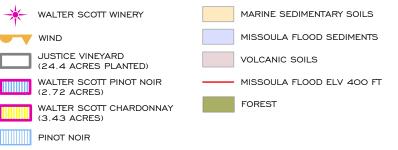
2022 PINOT NOIR Eola-Amity Hills, Willamette Valley

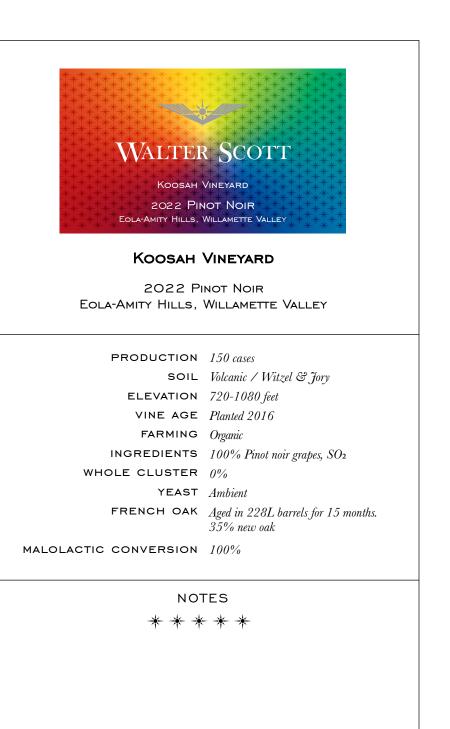
PRODUCTION	150 cases
SOIL	Volcanic / Nekia & Jory
ELEVATION	480-540 feet
VINE AGE	Planted 2000
FARMING	Organic
INGREDIENTS	100% Pinot noir grapes, SO2
WHOLE CLUSTER	0%
YEAST	Ambient
FRENCH OAK	Aged in 228L barrels for 15 months. 35% new oak
MALOLACTIC CONVERSION	100%

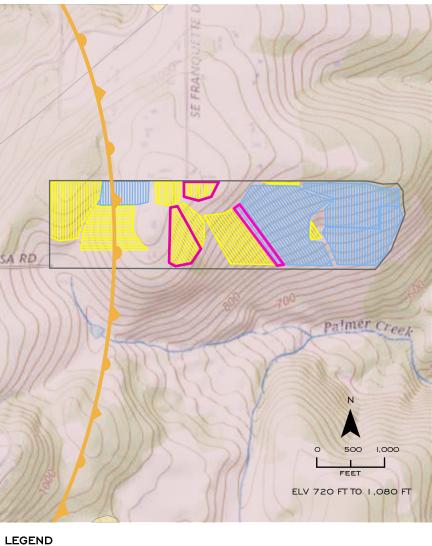


LEGEND

CHARDONNAY





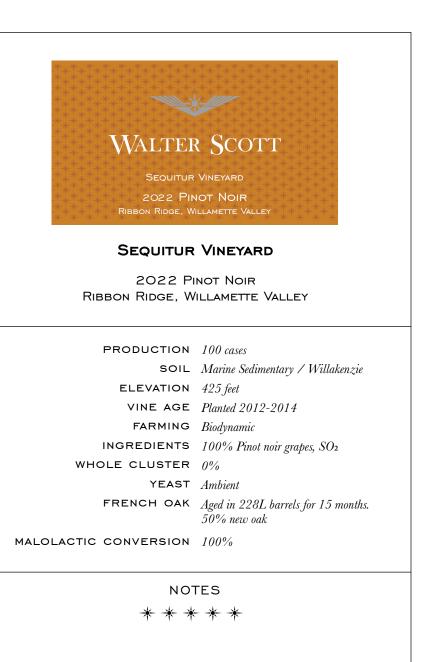


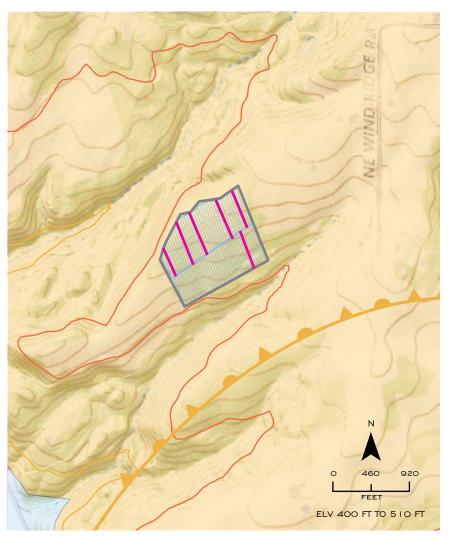


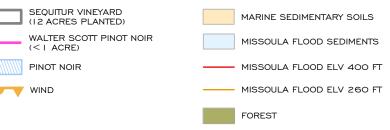
MARINE SEDIMENTARY SOILS

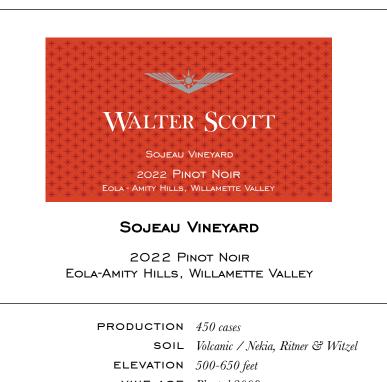
VOLCANIC SOILS

FOREST



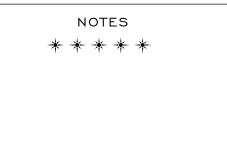


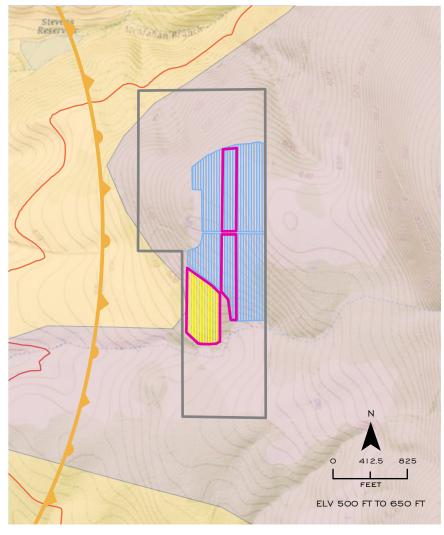


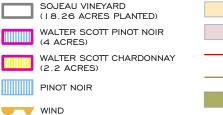


VINE AGE Planted 2008 FARMING Organic INGREDIENTS 100% Pinot noir grapes, SO2 WHOLE CLUSTER 10% YEAST Ambient FRENCH OAK Aged in 228L barrels for 15 months. 40% new oak

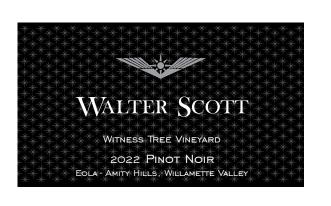
MALOLACTIC CONVERSION 100%









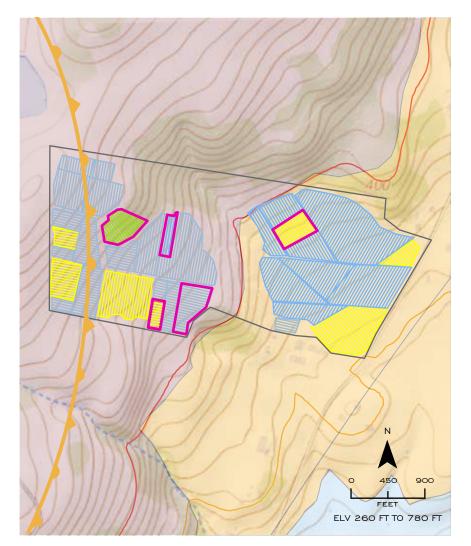


WITNESS TREE VINEYARD

2022 PINOT NOIR EOLA-AMITY HILLS, WILLAMETTE VALLEY

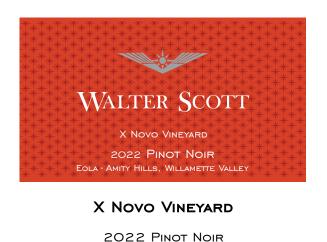
PRODUCTION	100 cases
SOIL	Volcanic / Nekia & Jory
ELEVATION	260-780 feet
VINE AGE	Planted 1999 & 2017
FARMING	Organic
INGREDIENTS	100% Pinot noir grapes, SO2
WHOLE CLUSTER	0%
YEAST	Ambient
FRENCH OAK	Aged in 228L barrels for 15 months. 30% new oak
MALOLACTIC CONVERSION	100%

NOTES * * * *





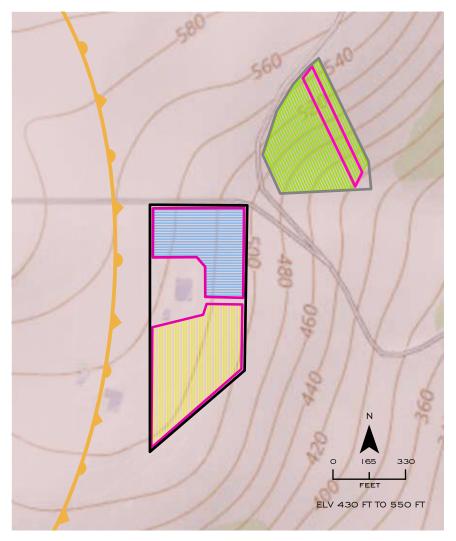




2022 PINOT NOIR Eola-Amity Hills, Willamette Valley

PRODUCTION	175 cases
SOIL	Volcanic /Gelderman
ELEVATION	430-550 feet
VINE AGE	Planted 2011
FARMING	Organic
INGREDIENTS	100% Pinot noir grapes, SO2
WHOLE CLUSTER	0%
YEAST	Ambient
FRENCH OAK	Aged in 228L barrels for 15 months. 50% new oak
MALOLACTIC CONVERSION	100%

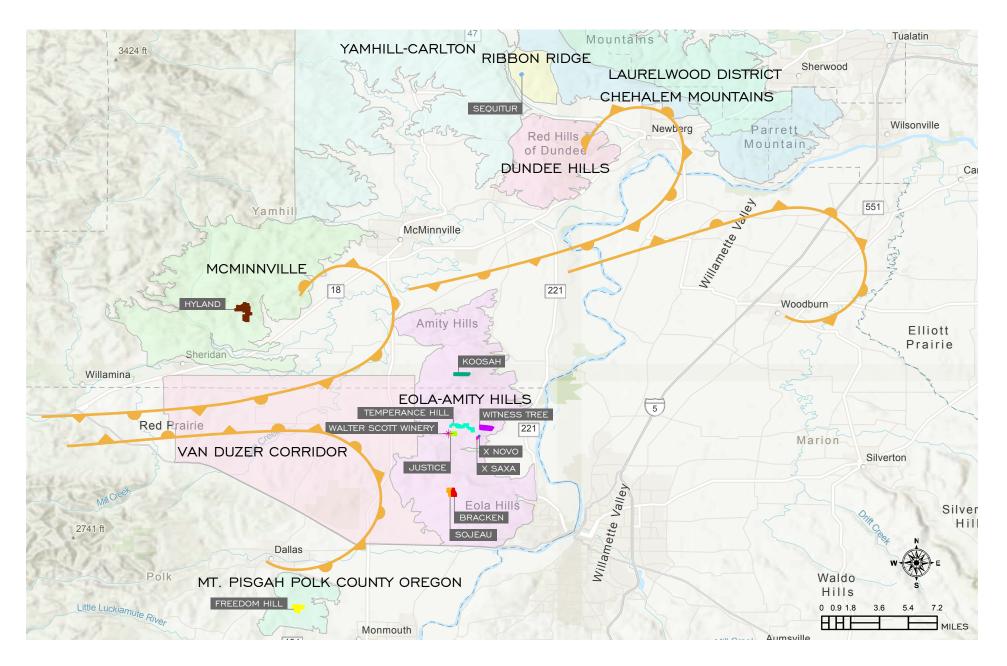
NOTES * * * * *







WILLAMETTE VALLEY



2022 VINTAGE

CHARDONNAY

LA COMBE VERTE CUVÉE ANNE FREEDOM HILL VINEYARD HYLAND VINEYARD JUSTICE VINEYARD KOOSAH VINEYARD SOJEAU VINEYARD X NOVO VINEYARD LUCILLE

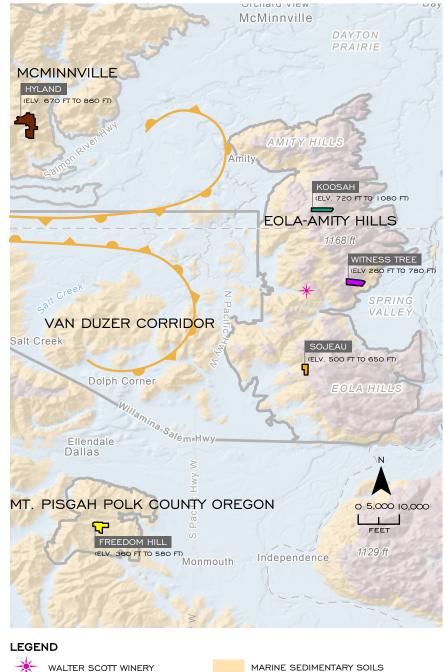
ALIGOTÉ

X SAXA VINEYARD

At Walter Scott, we are obsessed with Chardonnay. By farming with intention, practicing precision in our cellar, and holding ourselves to the highest worldwide standards for quality, Walter Scott is redefining modern Chardonnay in the Willamette Valley.

✻

La Combe Ve 2022 CH4 Willamette Va LA Come 2022 CH	R SCOTT ARDONNAY ALLEY, OREGON BE VERTE HARDONNAY TE VALLEY
PRODUCTION	1000 cases
VINEYARDS	Freedom Hill Vineyard, Hyland Vineyard, Koosah Vineyard, Sojeau Vineyard & Witness Tree Vineyard
SOIL	Volcanic & Marine Sedimentary
FARMING	Organic
INGREDIENTS	100% Chardonnay grapes, SO2
PRESSING	Gently crushed, bladder press
YEAST & LEES	Ambient, minimal bâtonnage
FRENCH OAK	Fermented and aged in 350L & 500L barrels for 8 months and finished for 2 months in a stainless steel tank. 25% new oak
MALOLACTIC CONVERSION	100%
NOTES	
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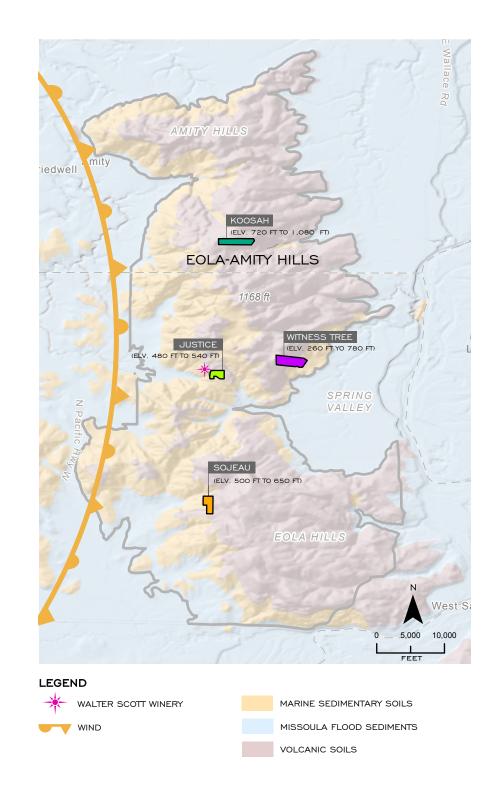


MISSOULA FLOOD SEDIMENTS

VOLCANIC SOILS

WIND

WALTER SCOTT CUVÉE ANNE 2022 CHARDONNAY WILLAMETTE VALLEY, OREGON CUVÉE ANNE 2022 CHARDONNAY EOLA-AMITY HILLS, WILLAMETTE VALLEY **PRODUCTION** 750 cases VINEYARDS Justice Vineyard, Koosah Vineyard, Sojeau Vineyard, & Witness Tree Vineyard SOIL Volcanic & Marine Sedimentary FARMING Organic INGREDIENTS 100% Chardonnay grapes, SO2 PRESSING Gently crushed, bladder press YEAST & LEES Ambient, minimal bâtonnage FRENCH OAK Fermented and aged in 350L & 500L barrels for 12 months and finished for 4 months in a stainless steel tank. 45% new oak MALOLACTIC CONVERSION 100%NOTES



WALTER SCOTT Freedom Hill Vineyard

2022 CHARDONNAY Mt. Pisgah of Polk County, Willamette Valley

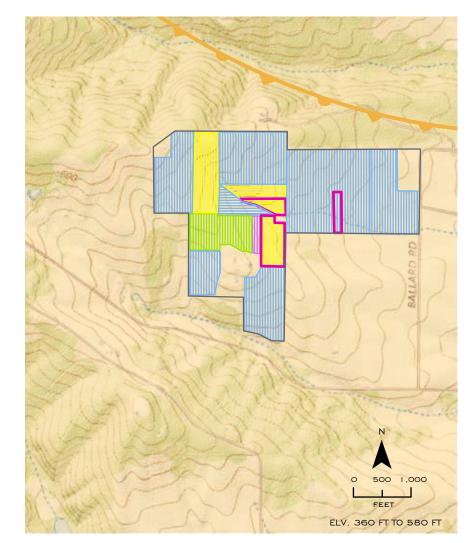
FREEDOM HILL VINEYARD

2022 Chardonnay Mt. Pisgah of Polk County, Willamette Valley

PRODUCTION	425 cases
SOIL	Marine Sedimentary / Bellpine
ELEVATION	360-580 feet
VINE AGE	Planted in 1995, 2010, & 2015
FARMING	Organic
INGREDIENTS	100% Chardonnay grapes, SO2
PRESSING	Gently crushed, bladder press
YEAST & LEES	Ambient, minimal bâtonnage
FRENCH OAK	Fermented and aged in 228L, 350L & 500L barrels for 12 months and finished for 3 months in a stainless steel tank. 50% new oak

MALOLACTIC CONVERSION 100%







WALTER SCOTT

Hyland Vineyard

2022 CHARDONNAY MCMINNVILLE, WILLAMETTE VALLEY

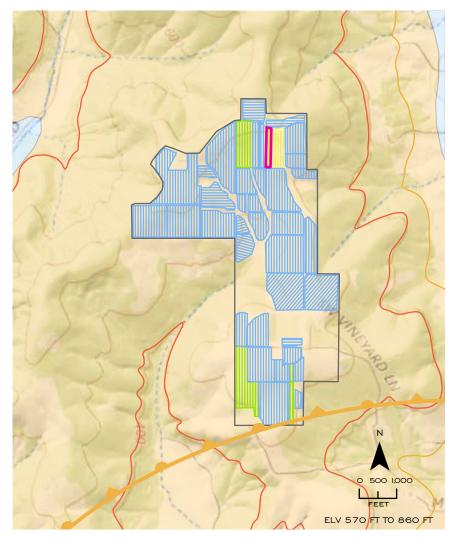
Hyland Vineyard

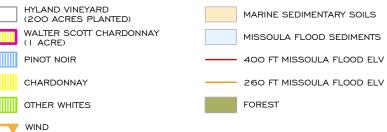
2022 Chardonnay McMinnville, Willamette Valley

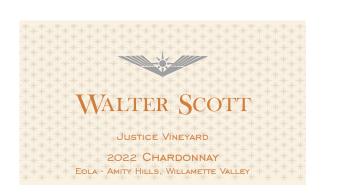
PRODUCTION	120 cases
SOIL	Volcanic / Jory & Nekia
ELEVATION	670-860 feet
VINE AGE	Planted in 1979 (own-rooted)
FARMING	Organic
INGREDIENTS	100% Chardonnay grapes, SO2
PRESSING	Gently crushed, bladder press
YEAST & LEES	Ambient, minimal bâtonnage
FRENCH OAK	Fermented and aged in 350L barrels for 12 months and finished for 4 months in a stainless steel tank. 35% new oak

MALOLACTIC CONVERSION 100%









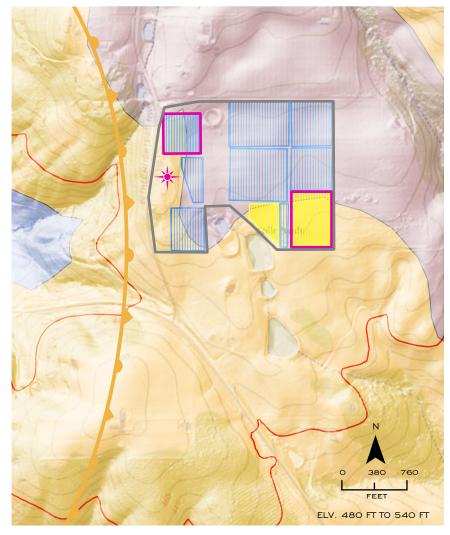
JUSTICE VINEYARD

2022 Chardonnay Eola-Amity Hills, Willamette Valley

PRODUCTION	150 cases
SOIL	Volcanic (Jory) / ピ Marine Sedimentary (Hemlick)
ELEVATION	480-540 feet
VINE AGE	Planted in 1999
FARMING	Organic
INGREDIENTS	100% Chardonnay grapes, SO2
PRESSING	Gently crushed, bladder press
YEAST $\&$ LEES	Ambient, minimal bâtonnage
FRENCH OAK	Fermented and aged in 350L barrels for 12 months and finished for 4 months in a stainless steel tank. 35% new oak
MALOLACTIC CONVERSION	100%

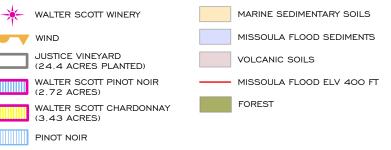
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LEGEND

CHARDONNAY



KOOSAH VINEYARD 2022 CHARDONNAY EOLA-AMITY HILLS, WILLAMETTE VALLEY

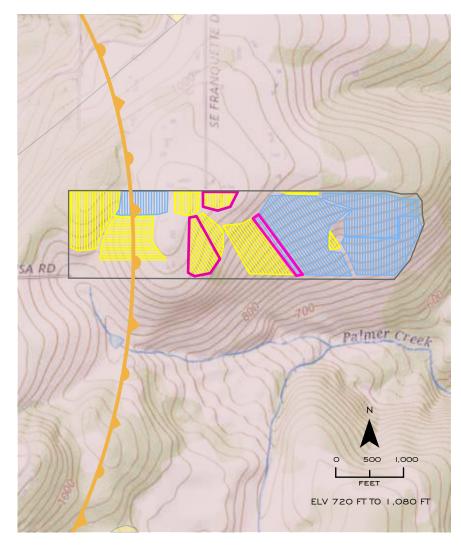
Koosah Vineyard

2022 Chardonnay Eola-Amity Hills, Willamette Valley

PRODUCTION	225 cases
SOIL	Volcanic / Witzel
ELEVATION	720-1080 feet
VINE AGE	Planted in 2016
FARMING	Organic
INGREDIENTS	100% Chardonnay grapes, SO2
PRESSING	Gently crushed, bladder press
YEAST & LEES	Ambient, minimal bâtonnage
FRENCH OAK	Fermented and aged in 350L & 500L barrels for 12 months and finished for 3 months in a stainless steel tank. 65% new oak

MALOLACTIC CONVERSION 100%



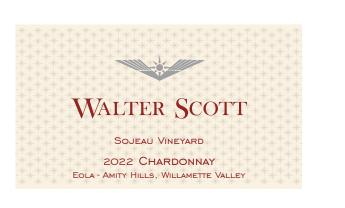


LEGEND



MARINE SEDIMENTARY SOILS

FOREST



Sojeau Vineyard

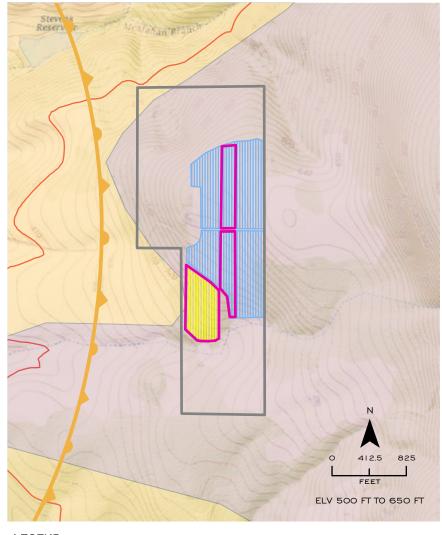
2022 Chardonnay Eola-Amity Hills, Willamette Valley

PRODUCTION	150 cases
SOIL	Volcanic / Nekia
ELEVATION	500-650 feet
VINE AGE	planted in 2014
FARMING	Organic
INGREDIENTS	100% Chardonnay grapes, SO2
PRESSING	Gently crushed, bladder press
YEAST & LEES	Ambient, minimal bâtonnage
FRENCH OAK	Fermented and aged in 350L & 500L barrels for 12 months and finished for 3 months in a stainless steel tank. 50% new oak

MALOLACTIC CONVERSION 100%

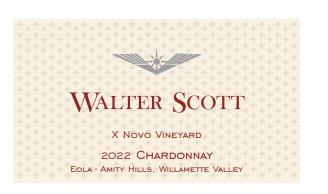


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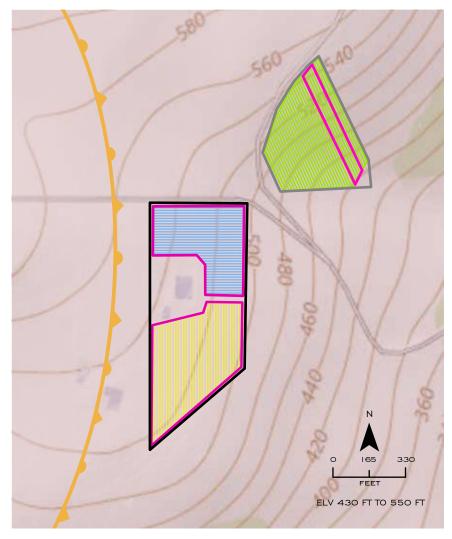
X NOVO VINEYARD

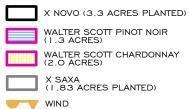
2022 Chardonnay Eola-Amity Hills, Willamette Valley

PRODUCTION	425 cases
SOIL	Volcanic / Gelderman
ELEVATION	430-550 feet
VINE AGE	Planted in 2011
FARMING	Organic
INGREDIENTS	100% Chardonnay grapes, SO2
PRESSING	Gently crushed, bladder press
YEAST & LEES	Ambient, minimal bâtonnage
FRENCH OAK	Fermented and aged in 350L & 500L barrels for 12 months and finished for 3 months in a stainless steel tank. 80% new oak

MALOLACTIC CONVERSION 100%

NOTES







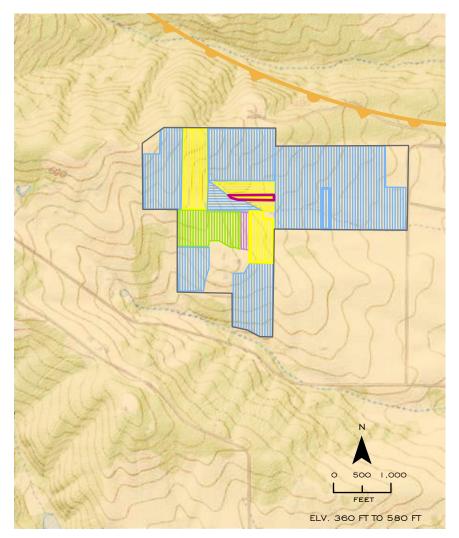
LUCILLE

2022 Chardonnay Mt Pisgah of Polk County, Willamette Valley

PRODUCTION	120 cases
SOIL	Marine Sedimentary / Bellpine
ELEVATION	360-580 feet
VINE AGE	planted in 1995
FARMING	Organic
INGREDIENTS	100% Chardonnay grapes, SO2
PRESSING	Gently crushed, bladder press
YEAST & LEES	Ambient, minimal bâtonnage
FRENCH OAK	Fermented and aged in 228L & 350L barrels for 12 months and finished for 4 months in a stainless steel tank. 75% new oak

MALOLACTIC CONVERSION 100%

NOTES





X SAXA VINEYARD 2022 ALIGOTÉ EOLA-AMITY HILLS, WILLAMETTE VALLEY

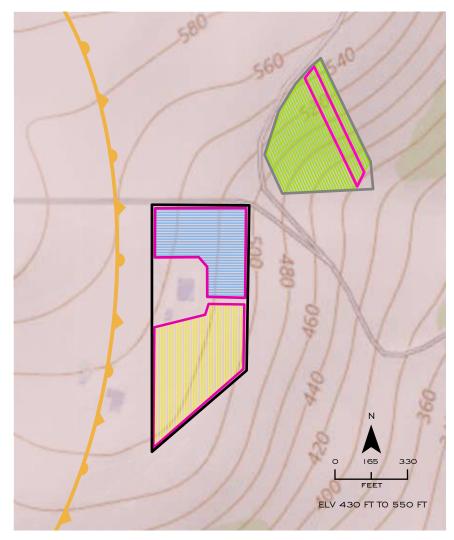
X SAXA VINEYARD

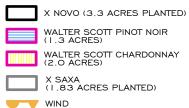
2022 Aligoté Eola-Amity Hills, Willamette Valley

PRODUCTION	110 cases
SOIL	Volcanic / Gelderman
ELEVATION	430-550 feet
VINE AGE	Planted in 2005, grafted in 2018
FARMING	Organic
INGREDIENTS	100% Aligoté grapes, SO2
PRESSING	Gently crushed, bladder press
YEAST & LEES	Ambient, minimal bâtonnage
FRENCH OAK	Fermented and aged in 350L barrels for 12 months and finished for 4 months in a stainless steel tank. 35% new oak

MALOLACTIC CONVERSION 100%

NOTES







MEMBERSHIP BENEFITS



THE WOLFPACK

A WALTER SCOTT MEMBERSHIP

A collection of individuals bonded together by loyalty, love, and respect for each other. The group lives, feeds, and travels together, and stays connected through shared experiences.

Through the years of building Walter Scott, we have been surrounded by so many incredible people - those who value quality, sustainability, and intention as much as we do. We have been fortunate to cultivate a supportive community that aligns with our philosophies on winemaking and farming We have fostered lifelong relationships with people whom we love and respect: our growers, our community of restaurants, retailers, and most importantly each of you who have brought our wines into your homes. You are our Wolfpack!

Similar to a community-supported agriculture share that ensures the stability of a small farm, our Wolfpack membership directly contributes to the resilience of our small, family-run winery by adapting the way you receive wines from Walter Scott. We sound a call to all of you to rally together with us and commit to our shared future by joining our Wolfpack membership. Production will remain small and focused, limiting the number of members.

Thank you for your continued support of Walter Scott and our wines. We are so grateful for our thoughtful community as we continue to strive to bring you the best experience, whatever the circumstances.

Ah-wooooo!

- Membership guarantees access to our limited production of single vineyard wines.
- 15% savings all wine orders.
- Complimentary ground shipping on purchases of six bottles or more.
- Wolfpack wines are fully customizable.
- Invitation to our annual July Wolfpack barrel tasting event.

MEMBERSHIP INFORMATION

- A quarterly Wolfpack will include 6 bottles of wine, your choice of either red, white or both.
- Most Wolfpack's will include 2 bottles each of 3 different wines but may include different combinations of more limited wines.
- The quarterly charge will be processed on the 1st of March, June, September, and December.
- The quarterly charge includes a 15% discount on the included wines and complimentary shipping
- The timing of shipments will be determined by your location and weather to ensure the quality of wines.
- For local members, you can choose to pick up your wine by appointment at Walter Scott Winery or Portland Wine Storage.
- Some wines will be very limited and not available for re-order.
- We are committed to ensuring your access to our wines and ask you to support the membership for a minimum of one year. A 30-day cancellation notice is required to end membership.

TO JOIN OUR WOLFPACK GO TO WWW.WALTERSCOTTWINES.COM/OUR-WOLFPACK



WALTER SCOTT

6130 BETHEL HEIGHTS RD NW SALEM, OREGON 97304

walterscottwines.com 971.209.7786 | info@walterscottwines.com







@walterscottwines @walterscottwine

MAPS CREATED BY CYNTHIA L. HOVIND WSET3, FWS, IWS, SWS, BA GEOLOGY, MS GEOTECHNICAL ENGINEERING SOIL VINE WINE, LLC