



### **2020 Walter Scott Chardonnay, Bois-Moi, Willamette Valley**

1950 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, translating site and vintage. In 2020 the grapes were crushed and pressed quickly, under gentle pressure to liberate the juice from the skins as quickly as possible. The juice was fermented with 100% ambient yeast and full malolactic conversion in large barrels with very little bâtonnage. The wine was lightly filtered prior to bottling to brighten aromatics and give us a polished finish. The result is a chardonnay showcasing density and precision. The nose highlights evolving layers of exotic aromas reminiscent of fresh tangerine, nectarine and meyer lemon, with the palate providing a richly textured wine with mineral and saline characters on the finish.

#### **Vineyards:**

- Freedom Hill Vineyard, Willamette Valley AVA
- Hyland Vineyard, McMinnville AVA
- Loubéjac Vineyard, Willamette Valley AVA
- Koosah Vineyard, Eola-Amity Hills AVA
- Seven Springs Vineyard, Eola-Amity Hills AVA
- X Novo Vineyard, Eola-Amity Hills AVA

**Ingredients:** 100% Chardonnay from the Willamette Valley AVA, SO2

**Malolactic conversion:** 100%

**Fining & Filtration:** filtered for clarity

**French Oak:** Fermented in 350 & 500 liter French Oak - 45% new, 10 months in barrel

**ABV:** 13%

**Residual Sugar:** 0 g/l