

Walter Scott

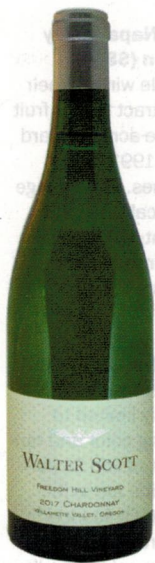
OREGON | WILLAMETTE VALLEY

Drilling down on the terroirs of the Eola–Amity Hills and its environs, Ken Pahlow creates wines of exceptional vineyard character and winemaking restraint.



KEN PAHLOW

KEN PAHLOW AND ERICA LANDON founded Walter Scott Winery in 2008 with a well-rounded set of skills and experience. Pahlow had assisted in winemaking at Patricia Green Cellars and St. Innocent, under Mark Vlossak; at Evening Land, he managed sales and assisted during harvests, working with Dominique Lafon, among others. Landon had excelled as a sommelier, working at *Timberline Lodge* on Mt. Hood and *Ten 01 Bistrot* in Portland, both known for their depth of Oregon selections. At Walter Scott, the couple focus on capturing the diversity of soils, aspect and clonal selections in the Eola–Amity Hills through their many bottlings; Pahlow has been known to lease portions of vineyards that don't always correspond to squared-off blocks; rather, they capture a range of the vineyard's physical differences and clonal diversity. That vineyard snapshot they massage lightly with gentle pump-overs, gentle punch-downs and the occasional post-fermentation maceration; minimal handling and maximal site expression. — P.J.C.



2017 Eola–Amity Hills Sojourner Vineyard Pinot Noir (\$55, 94 points) From shallow soils at this volcanic site, planted in the 1970s on the southwest edge of the Eola Hills, this has an old-vine feel in its aromas and flavors, a scent of soil and tamarind accenting dark cherry flavors. It's packed with flavor, but those flavors are held firm by tight chocolate-scented tannins. It's a complex wine for complex dishes.

2017 Willamette Valley Freedom Hill Vineyard Chardonnay (\$55, 94 points) Freedom Hill lies just south of the Eola–Amity Hills, in the Coast Range, but protected by the Van Duzer corridor winds. Unlike most Willamette Valley sites, this one has been devoted to chardonnay since the 1980s. A slightly warmer microclimate than the Eola–Amity Hills, this gives wines that are slightly more forward, leesy, more Meyer lemon than lemon. The attack is pure, unabashed and generous, but with a mineral tension that gives the wine some nerve and flair.

FOUNDED: 2008

OWNERS:
Erica Landon,
Ken Pahlow

WINEMAKER:
Ken Pahlow

ACRES OWNED:
None

CASES PRODUCED:
6,000

2017 Willamette Valley Cuvée Anne Chardonnay (\$40, 94 points) Named for Erica Landon's mother, Cuvée Anne is sourced from five older vineyards. It is the sort of wine to taste over several days (if you can resist finishing it): It starts off nutty and bright, shedding a whiff of matchstick to reveal its citrusy and mineral side, with a tropical, white peach breadth that gathers with air. The wine feels focused and balanced, with the brightness and nerve for seafood.