



# WALTER SCOTT

## 2021 Vintage Notes

Budbreak is commonly thought of as the beginning of the growing season, but we see pruning as the start of a vine's annual development, where each plant's growth and yields are determined with every cut of the pruning shears. Freshly pruned vines signal the hope and promise of the season ahead. We were off to an amazing start as our growers had their vines dialed in from the beginning of the 2021 vintage.

In February, the Willamette Valley received the first sign that 2021 would be unique when we experienced a record breaking ice storm that delivered over an inch of freezing rain and unseasonably low temperatures, 20's in February! As the vines were still dormant at this time, thankfully there was little for us to worry about, other than being out of power for 5 days.

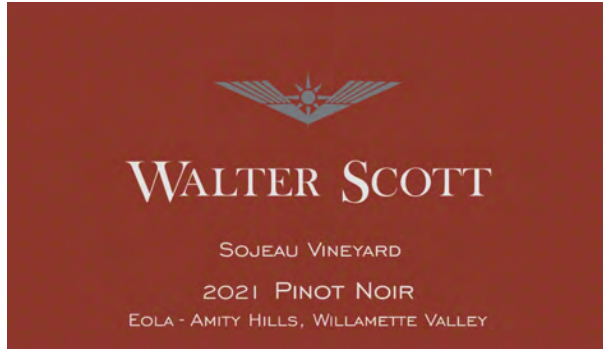
Spring progressed in a classic Oregon manner, giving us days filled with warm sunshine, cold spring rain and random hail showers, sometimes in the same hour. April and May were slightly drier and warmer than average with budbreak arriving early in the 3rd week of April for most of the Eola-Amity Hills.

In June, flowering began with warm, dry weather followed by a classic Oregon 'JUNE-u-ary' bringing us cool, damp conditions, causing the vines to slow down their flowering. In contrast, the final weeks of June warmed up dramatically, culminating in an extreme heat event which delivered three of the hottest days ever recorded in Oregon. While the 'heat dome' was incredibly unpleasant, we did not see any damage in the vineyards. Vines flowering either before or after the rain had a near perfect set. However, those that flowered during the rain, Sojeau Vineyard Pinot Noir for example, saw yields cut in half. Ultimately, the erratic weather of June led to uneven flowering throughout our blocks, resulting in less fruit than we anticipated. The remainder of the summer was relatively typical, with dry weather providing an atmosphere conducive to low disease pressure and ideal growing conditions.

Harvest began on August 31st, and temperatures cooled to high 60's to mid 70's. Our last grapes arrived on October 3rd. The 2021 Walter Scott harvest team consisted of Ken, Kathy, and Jess, joined by Erica working her first full vintage in the cellar since Lucy was born in 2014. The team was laser focused on the grapes, ferments and cellar tasks, working seamlessly together and supporting each other. It was a calm, unrushed vintage with lots of time to sneak away for mushroom foraging and Lucy's soccer games.

The resulting 2021 wines are stunning thanks to the hard work of this epic team and our dedicated growers. The Pinot Noirs have a vibrant and rich color with a purity of crunchy red & black fruits and lively acidity. Our Chardonnays are pure, taught, dense and precise. The Willamette Valley wines, along with our tiny production of Gamay Noir, Passetoutgrains, and Aligoté will be bottled in June. These wines will give you all an indication of the quality of the 2021 vintage. Our single vineyard wines rest in barrel over-vintage through the 2022 harvest, adding to their already compelling foundations, and will then be bottled in December.

Our team at Walter Scott and our amazing group of growers are beyond excited to share these wines with you.



**2021 Walter Scott Pinot Noir, Sojeau Vineyard, Eola-Amity Hills, Willamette Valley**

400 Cases Produced

\$80.00

The Sojeau Vineyard, planted by Denny and Thelma Peseau, sits on the southern end of the Eola-Amity Hills, facing southwest 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 affected 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 notes of wild mulberries and violets, layered with spices showing cherry cola, dark chocolate, sliced prosciutto, and tobacco. The palate is concentrated with sweet Bing cherries, tangerine zest, and bolete mushrooms 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

**Farming:** Organic

**Ingredients:** 100% Pinot noir grapes, SO<sub>2</sub>

**Yeasts:** Ambient

**Whole Cluster:** 30%

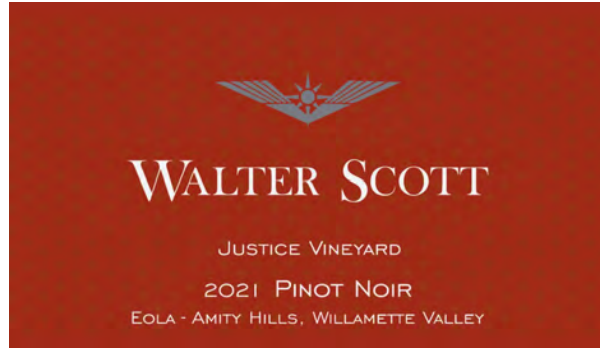
**French Oak:** Aged in 228L barrels for 15 months. 25% new oak

**Malolactic conversion:** 100%

**Unfined & Unfiltered**

**ABV:** 13.5%

**Residual Sugar:** 0 g/l



**2021 Walter Scott Pinot Noir, Justice Vineyard, Eola-Amity Hills, Willamette Valley**

125 cases produced

\$80.00

Justice vineyard sits on a ridge known as Holmes Gap, rolling southeast at 550 feet in elevation. The Van Duzer winds rip through the gap as they funnel their way east. As a result of this uninhibited exposure, the fruit ripens slowly, developing rich and complex flavors while retaining its focused acidity. The Pinot noir block sits directly next to the Walter Scott Winery on an outcropping of rocky Nekia clay soils. The vines were planted in 2000 and impart the subtle intensity that you only get from established vines.

The 2021 Justice Pinot noir is stratified with layers of sweet red roses, delicate red fruit and leather aromatics. The palate is dense and brooding with forest floor, plum skins, tobacco leaf and amaro notes, beautifully integrated with the ripe elegant tannins and the lengthy finish one expects from 20-year old vines.

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

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

**Whole Cluster:** 15%

**Yeast:** Ambient

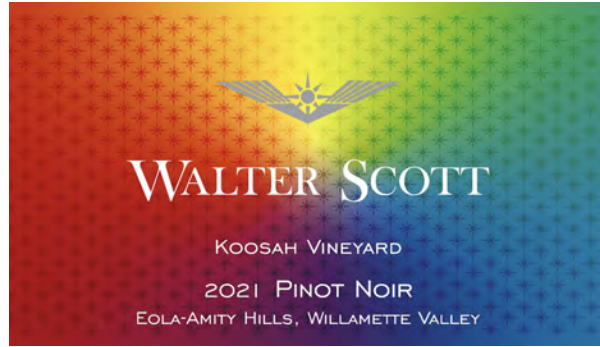
**French Oak:** Aged in 228L barrels for 15 months. 20% new oak

**Malolactic conversion:** 100%

**Unfined & Unfiltered**

**ABV:** 13.5%

**Residual Sugar:** 0 g/l



**2021 Walter Scott Pinot Noir, Koosah Vineyard, Eola-Amity Hills, Willamette Valley**

150 Cases Produced

\$80.00

Koosah vineyard sits atop the windswept crest of the Eola-Amity Hills at 700-1100 feet. The steeply-sloped, profoundly-rocky 82.5 acre site consists of 44 acres of vineyard, 6 acres of orchard with the remaining acres in oak savannah pasture. Here the family employs permaculture techniques, having planted hundreds of species of flowering and fruiting trees, shrubs and vines. This wide plant diversity encourages a healthy microbiome to naturally reduce disease and insect pressure. Additionally, Kevin has pioneered the use of compost-teas brewed on the farm to aid in building soil fertility, microbial diversity and disease prevention. Walter Scott began sourcing three mixed-clone blocks in 2019, including 1.4 acres of Pinot noir and 3.3 acres of Chardonnay.

On the nose, Koosah Pinot noir shows a juxtaposition of sweet and savory with wild red cherries and cola counterbalanced by fennel frond and cardamom. The palate is long and intensely structured with ripe strawberries, mulberries, cocoa and pink peppercorns.

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

**Farming:** Farmed in the most unconventional way possible

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

**Whole Cluster:** 25%

**Yeast:** Ambient

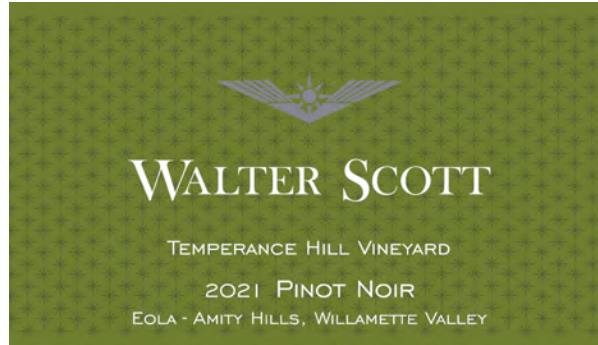
**French Oak:** Aged in 228L barrels for 15 months. 30% new oak

**Malolactic conversion:** 100%

**Unfined & Unfiltered**

**ABV:** 13.5%

**Residual Sugar:** 0 g/l



**2021 Walter Scott Pinot Noir, Temperance Hill Vineyard, Eola-Amity Hills, Willamette Valley**

150 Cases Produced

\$80.00

Temperance Hill Vineyard was planted in 1978 by the Koo family and has been farmed to organic standards by Dai Crisp since 1999. This land is believed to be the caldera of an ancient volcano situated along the spine of the Eola-Amity Hills. The 100-acre site sits at 850 feet in elevation and acts as a direct target for the Van Duzer winds. Exposure to these intense and often fierce winds each evening extends the ripening period and challenges the vines; this, coupled with extremely rocky clay soils, produces tiny clusters of thick-skinned fruit. We source one acre from the North Block, which rolls east just over the saddle of the hills.

2021 Temperance Hill boasts its signature savory qualities of sage, thyme, huckleberry pie and orange peel, which are perfectly balanced with chocolate-covered black cherries, coffee beans and lavender. The wine is pure finesse with dark-toned fruit, elegant tannins, lively acidity, and a complex finish as a result of the 31-year-old vines from this block.

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

**Farming:** Organic

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

**Whole Cluster:** 15%

**Yeasts:** Ambient

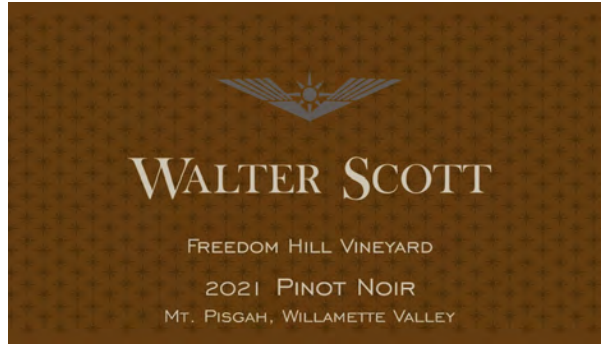
**French Oak:** Aged in 228L barrels for 15 months. 20% new oak

**Malolactic conversion:** 100%

**Unfined & Unfiltered**

**ABV:** 13.5%

**Residual Sugar:** 0 g/l



**2021 Walter Scott Pinot Noir, Freedom Hill Vineyard, Mt. Pisgah, Willamette Valley**

250 Cases Produced

\$80.00

Owners Dan and Helen Dusschee planted the iconic Freedom Hill Vineyard in 1981. Their son, Dustin, took over the farming responsibility in 2017 in yet another generation of sustainable stewardship. Freedom Hill Vineyard is tucked into the foothills of the Coastal range on a gentle southeast slope. Protected from the Van Duzer winds, this vineyard has a warmer climate than those of the neighboring Eola-Amity Hills. The soils here are a sedimentary, uplifted seabed, and are thought to be among the oldest in the region. These ancient soils, combined with the vineyard's microclimate are now recognized as part of a new sub-appellation within the Willamette Valley called Mt. Pisgah, Polk County AVA.

Freedom Hill Pinot noir consistently delivers intense layers of brambly raspberry, black plum, and violets. The palate is dense with savory tobacco notes and gravelly minerality, finishing with velvety tannins. Because this vineyard has the potential to produce intensely structured wines, our intention is to create an expression that possesses the finesse to balance its power.

**Vineyard:** 100% Freedom Hill Vineyard, Mt. Pisgah, Willamette Valley

**Farming:** Organic

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

**Whole Cluster:** 20%

**Yeast:** Ambient

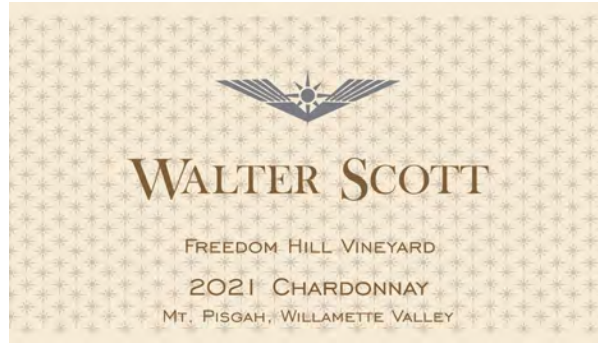
**French Oak:** Aged in 228L barrels for 15 months. 15% new oak

**Malolactic conversion:** 100%

**Unfined & Unfiltered**

**ABV:** 13.5%

**Residual Sugar:** 0 g/l



**2021 Walter Scott Chardonnay, Freedom Hill Vineyard, Mt. Pisgah, Willamette Valley**

375 Cases Produced

\$80.00

Owners Dan and Helen Dusschee planted the iconic Freedom Hill Vineyard in 1981. Their son, Dustin, took over the farming responsibility in 2017 in yet another generation of sustainable stewardship. Freedom Hill Vineyard is tucked into the foothills of the Coastal range on a gentle southeast slope. Protected from the Van Duzer winds, this vineyard has a warmer climate than those of the neighboring Eola-Amity Hills. The soils here are a sedimentary, uplifted seabed, and are thought to be among the oldest in the region. These ancient soils, combined with the vineyard's microclimate are now recognized as part of a new sub-appellation within the Willamette Valley called Mt. Pisgah, Polk County AVA.

Our 2021 Freedom Hill Chardonnay is erupting with powerful aromas of tangerine blossom and Meyer lemon layered with lemon balm and ginger. The palate is a balance of density and elegance, with a razor-sharp acidity, limestone texture, and an intense saline minerality in the finish.

**Vineyard:** 100% Freedom Hill Vineyard, Mt. Pisgah, Willamette Valley

**Farming:** Organic

**Ingredients:** 100% Chardonnay, SO2

**Pressing:** Gently crushed, bladder press

**Yeast & Lees:** Ambient, minimal bâtonnage

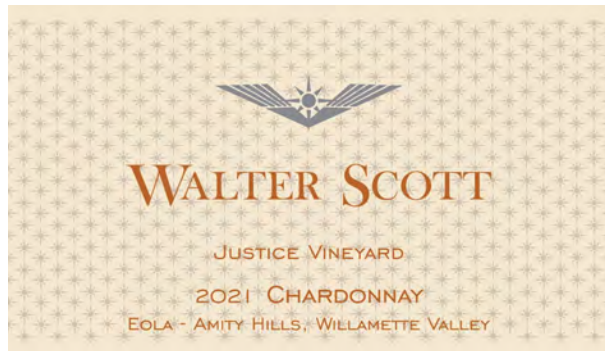
**French Oak:** Fermented and aged in 500 & 350-liter barrels for 12 months & finished for 3 months in a stainless steel tank. 45% New Oak

**Malolactic conversion:** 100%

**Fining/Filtration:** Lightly filtered for clarity

**ABV:** 13%

**Residual Sugar:** 0 g/l



**2021 Walter Scott Chardonnay, Justice Vineyard, Eola-Amity Hills**

175 cases produced

\$80.00

Justice vineyard sits on a ridge known as Holmes Gap, rolling southeast at 550 feet in elevation. The Van Duzer winds rip through the gap as they funnel their way east. As a result of this uninhibited exposure, the fruit ripens slowly, developing rich and complex flavors while retaining its focused acidity. The Pinot noir block sits directly next to the Walter Scott Winery on an outcropping of rocky Nekia clay soils. The vines were planted in 2000 and impart the subtle intensity that you only get from established vines.

Our Justice Chardonnay boasts 21-year old vines, giving the wine a concentration of flavor and aromatics. This wine has a flinty kiss of reduction laced with aromas of fennel, wet gravel and Tahitian lime. The palate is elegant and textural with the mouthwatering acidity of a juicy tangerine and a salty, mineral finish.

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

**Farming:** Organic

**Ingredients:** 100% Chardonnay grapes, SO2

**Pressing:** Gently crushed, bladder press

**Yeast & Lees:** Ambient, minimal bâtonnage

**French Oak:** Fermented and aged in 500 & 350-liter barrels for 12 months & finished for 3 months in a stainless steel tank. 65% New Oak

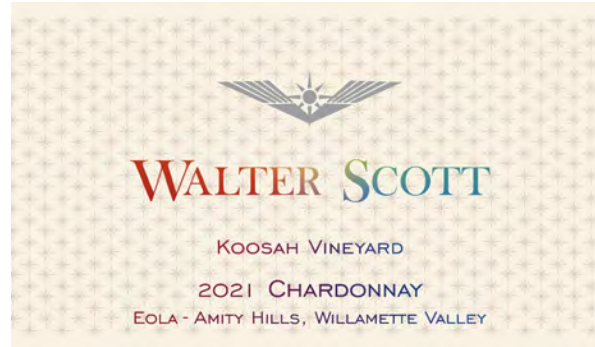
**Malolactic conversion:** 100%

**Fining/Filtration:** Lightly filtered for clarity

**ABV:** 13%

**Residual Sugar:** 0 g/l





**2021 Walter Scott Chardonnay, Koosah Vineyard, Eola-Amity Hills, Willamette Valley**

325 Cases Produced

\$80.00

Koosah vineyard sits atop the windswept crest of the Eola-Amity Hills at 700-1100 feet. The steeply-sloped, profoundly-rocky 82.5 acre site consists of 44 acres of vineyard, 6 acres of orchard with the remaining acres in oak savannah pasture. Here the family employs permaculture techniques, having planted hundreds of species of flowering and fruiting trees, shrubs and vines. This wide plant diversity encourages a healthy microbiome to naturally reduce disease and insect pressure. Additionally, Kevin has pioneered the use of compost-teas brewed on the farm to aid in building soil fertility, microbial diversity and disease prevention. Walter Scott began sourcing three mixed-clone blocks in 2019, including 1.4 acres of Pinot noir and 3.3 acres of Chardonnay.

Koosah Chardonnay exudes intense aromatics of key lime zest, kaffir lime leaves, and honeysuckle. The palate is laced with marzipan, crunchy white nectarine and oyster shell, Crystalline acidity drives the wine down the palate for a lightning finish.

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

**Farming:** Farmed in the most unconventional way possible

**Ingredients:** 100% Chardonnay grapes, SO2

**Pressing:** Gently crushed, bladder press

**Yeast & Lees:** Ambient, minimal bâtonnage

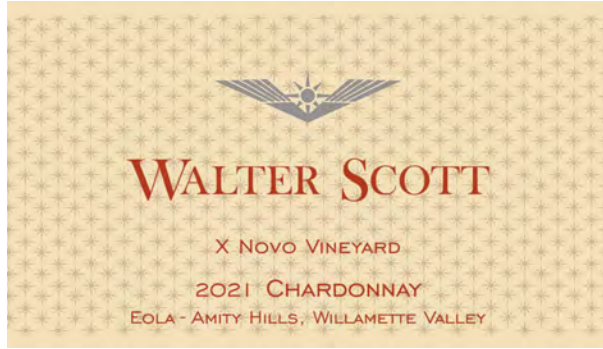
**French Oak:** Fermented and aged in 500 & 350-liter barrels for 12 months & finished for 3 months in a stainless steel tank. 45% New Oak

**Malolactic conversion:** 100%

**Fining/Filtration:** Lightly filtered for clarity

**ABV:** 13%

**Residual Sugar:** 0 g/l



**2021 Walter Scott Chardonnay, X Novo Vineyard, Eola-Amity Hills, Willamette Valley**

320 Cases Produced

\$100.00

In 2010 Craig Williams, best known for his tenure at Joseph Phelps Vineyards, came to Oregon with his family and purchased land with the vision to establish vineyards of exceptional quality. The Williams' turned heads, cultivating three unique sites in the Eola-Amity Hills and planting them with a notably diverse selection of plant material.

X Novo Vineyard is located just down the east ridge of the Eola-Amity Hills, in an area known as Spring Valley. It sits on the edge of the Holmes Gap, where the Van Duzer winds funnel through the rolling hills. This site is perched at 525 feet in elevation on extremely rocky clays known as Gelderman. X Novo has over 15 clones of Pinot noir and 20 clones of Chardonnay planted in its three and a half acre site.

X Novo Chardonnay is exotic and striking, scented with yellow rose, jasmine, orange blossoms, grilled lemon, and steely flint. The palate frames balance and concentration effortlessly, showing notes of lemongrass, candied Meyer lemon peel, passionfruit mousse, and wet stones, then welcomes a salty, mouth-watering finish.

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

**Farming:** Organic

**Ingredients:** 100% Chardonnay grapes, SO2

**Pressing:** Gently crushed, bladder press

**Yeast & Lees:** Ambient, minimal bâtonnage

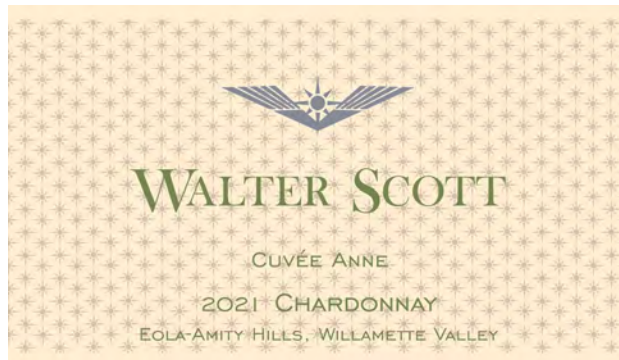
**French Oak:** Fermented and aged in 500 & 350-liter barrels for 12 months & finished for 3 months in a stainless steel tank. 50% New Oak

**Malolactic conversion:** 100%

**Fining/Filtration:** Lightly filtered for clarity

**ABV:** 13%

**Residual Sugar:** 0 g/l



**2021 Walter Scott Chardonnay, Cuvée Anne, Eola-Amity Hills, Willamette Valley**

765 cases produced

\$50.00

Our 2021 Cuvée Anne Chardonnay is a barrel selection from our best Chardonnay sites Justice, Koosah, Seven Springs, Sojeau and X Novo Vineyards. It is a blend that represents our vision of Willamette Valley Chardonnay through the lens of the Eola-Amity Hills.

This wine boasts clarity and precision, leading with savory aromas of mandarine zest, yellow & white peach, layered with floral notes of honeysuckle, lemon myrtle, orange blossom, and a hint of oyster shell. The palate is intricately layered with freshness at the forefront, followed by a focused acidity.

**Vineyards:**

- Justice Vineyard, Eola-Amity Hills AVA
- Koosah Vineyard, Eola-Amity Hills AVA
- Sojeau Vineyard, Eola-Amity Hills AVA
- Witness Tree Vineyard, Eola-Amity Hills AVA

**Farming:** Organic

**Ingredients:** 100% Chardonnay grapes, SO2

**Pressing:** Gently crushed, bladder press

**Yeast & Lees:** Ambient, minimal bâtonnage

**French Oak:** Fermented and aged in 500 & 350-liter barrels for 12 months & finished for 3 months in a stainless steel tank. 50% New Oak

**Malolactic conversion:** 100%

**Fining/Filtration:** Lightly filtered for clarity

**ABV:** 13%

**Residual Sugar:** 0 g/l