



WALTER SCOTT

2022 Vintage - Celebrating Resilience

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.

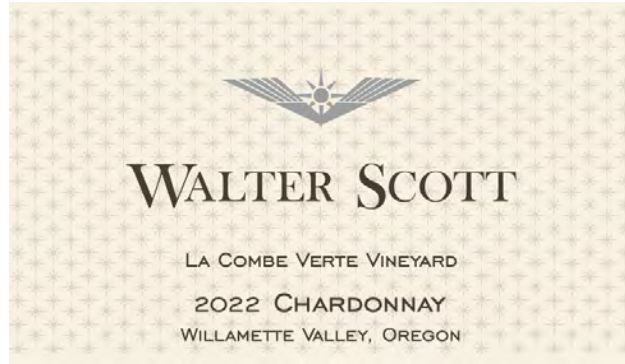
Due to the frost, the 2022 harvest was one of the latest in years. However, warm and dry weather prevailed from August through October, making it the 6th warmest vintage on record. Harvest started on September 26th and concluded just 17 days later, resulting in all of our fruit arriving at the winery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





2022 Walter Scott Chardonnay, La Combe Verte, Willamette Valley

1000 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 while translating site and vintage. The result is an illuminating style of Chardonnay, showcasing density and precision. The palate accentuates notes of summer peach and bright lemon zest. As the wine evolves, layers of textures unfold to aromatic notes of crunchy nectarine and honeysuckle. Hints of hazelnut add dimension to the mineral and saline that linger on the finish.

Vineyards:

- Freedom Hill Vineyard, Mt. Pisgah AVA
- Hyland Vineyard, McMinnville Foothills AVA
- Koosah Vineyard, Eola-Amity Hills AVA
- Sojeau Vineyard, Eola-Amity Hills AVA
- Witness Tree Vineyard, Eola-Amity Hills AVA

Farming: Organic

Ingredients: 98% Chardonnay, SO2

Pressing: Gently crushed, bladder press

Yeast & Lees: Ambient, minimal bâtonnage

French Oak: Fermented and aged in 350 & 500 liter barrels for 10 months & finished for 1 month in a stainless steel tank. 25% New Oak

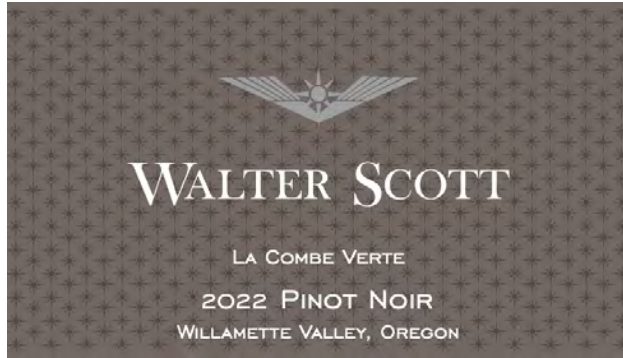
Malolactic conversion: 100%

Fining/Filtration: Lightly filtered for clarity

ABV: 13%

Residual Sugar: 0 g/l





2022 Walter Scott Pinot noir, La Combe Verte, Willamette Valley

1480 cases produced

The 2022 La Combe Verte is a selection of volcanic Eola-Amity vineyards blended with the powerful, marine sedimentary Freedom Hill Vineyard. This Pinot Noir is fermented with ambient yeast and aged in barrels for 10 months. The resulting wine is a lush and beautiful example of the 2022 vintage, immediately appealing for early drinking. Yet beneath this allure lies a wine layered with power and structure, promising the potential to gracefully age.

The inviting nose envelops the senses with the suggestion of both ripe red & black fruits complimented by fragrant summer flowers and the comforting warmth of earthy spices. The dense fruit, succulent tannins, and vibrant acidity all come together to produce a lovely & balanced example of what the Willamette Valley has to offer.

Vineyards:

- Freedom Hill Vineyard, Mt Pisgah AVA
- Temperance Hill Vineyard, Eola-Amity Hills AVA
- Distraction Vineyard, Eola-Amity Hills AVA
- Sojeau Vineyard, Eola-Amity Hills AVA
- Witness Tree Vineyard, Eola-Amity Hills AVA

Farming: Organic

Ingredients: 98% Pinot noir, SO₂

Whole Cluster: 0%

Yeast: Ambient

French Oak: Aged in 228L barrels for 10 months. 25% new oak

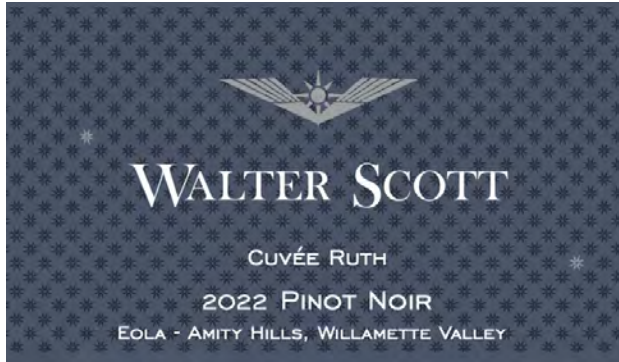
Malolactic conversion: 100%

Unfined & Unfiltered

ABV: 13.5%

Residual Sugar: 0 g/l





2022 Walter Scott Pinot Noir, Cuvée Ruth, Eola-Amity Hills, Willamette Valley

825 cases produced

Each year we blend this very special wine to reflect the precision and tension of Pinot Noir from the Eola-Amity Hills, while beautifully embodying the unique character of this remarkable vintage. Within this blend lies the essence of several iconic vineyards, where a symphony of multiple Pinot noir clones, diverse soils and our oldest vines gracefully meet, granting the wine a refined purity synonymous with the classic Eola-Amity Hills.

The 2022 Cuvée Ruth brings elegance to the forefront, captivating the senses with generous red fruit notes and layered with floral and mineral depth which balance the power that the individual sites famously achieve, giving this wine an overall polish evoked by blending. Remarkably floral, the essence of violets is complemented by subtle hints of tar and smoked meats. The palate is enveloped in wild summer blackberries and their bramble. The 2022 Cuvée Ruth leaves a lasting impression with its powerful finish, showcasing the refined elegance and timeless allure of the Eola-Amity Hills terroir.

Vineyards:

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

Farming: Organic

Ingredients: 100% Pinot noir

Whole Cluster: 5%

Yeast: Ambient

French Oak: Aged in 228L barrels for 10 months. 30% new oak

Malolactic conversion: 100%

Unfined & Unfiltered

ABV: 13.5%

Residual Sugar: 0 g/

