

Walter Scott Wines

Eola-Amity Hills



The Wines

- *“La Combe Verte”*

Ken and Erica are serious fans of Oregon Chardonnay and believe that the state has a bright future with the variety. “La Combe Verte” is their base Chardonnay, and they take follow the maxim of all serious domaines in Burgundy that one should be judged by the quality of one's Bourgogne Blanc. This wine is made with native yeast—standard practice for the Walter Scott wines—and is aged mostly in older puncheons (500-liter demi-muids), roughly 25% new. Minimum lees stirring and full malolactic. Roughly 400 cases annually.

“La Combe Verte is also the couple's base Pinot Noir, and as with the "Combe Verte" Chardonnay they follow the rule that a domaine should properly be judged by its Bourgogne Rouge. This wine primarily comes from vines in the Eola-Amity AVA. The grapes are destemmed, ferments of course are spontaneous, and the wine is aged in 228L barrels for 10 months (25% new).

“La Combe Verte” translates as the green fault or the green valley and is a tribute to both the Willamette Valley and to Patricia Green Cellars, which helped Ken and Erica get started their first year of production. Their success is the fault of the fine folks at Patricia Green Cellars.

- *“Cuvée Ruth,” Pinot Noir, Eola-Amity:* This is a cellar selection and as such occupies the middle ground between the generic Willamette Valley wine and the single vineyards. The wine comes from many of their best vine- yards, ages in barrel for roughly 14 months, with about 30% new wood.
- *Justice Vineyard, Eola-Amity Hills:* The Justice site was bought by the Casteel family of Bethel Heights in 1999, and planted that year by Ted Casteel, who planted it with various clones and rootstocks guided by his twenty years of farming his winery's vines. The 40-acre site sits at 550-feet in a gap in the hills directly in the path of the Van Duzer winds. The Chardonnay from here normally goes into the Cuvée Anne while the Pinot Noir (Block 1, next to the Walter Scott winery), is bottled as a single vineyard if it's up to snuff.
- *Freedom Hill Vineyard, Willamette Valley:* Freedom Hill was first planted in 1981 by the Dusschee family. Today, the younger generation in the form of Dustin Dusschee farms these vines organically, parcel by parcel (his parents worked sustainably). The vines grow in the foothills of the coastal range, sheltered from the Van Duzer corridor winds, and it's somewhat warmer here than in the Eola sites.

The Chardonnay is surprisingly elegant despite the parcel's low yields. Effectively, it's the inverse of the Pinot Noir, which tends to be quite a driven, darkly fruited, intense wine.

- *Seven Springs Vineyard Pinot Noir, Eola-Amity:*

The iconic Seven Springs Vineyard has been called Oregon's grand cru. Once leased out to many independent producers, it was bought by Evening Land in 2006 and the grape contracts to producers ended. Partner Rajat Parr has long been a fan of Ken and his wines, both of whom he got to know during Ken's time working at Seven Springs, and subsequently leased two blocks to him. East-facing, spontaneous ferments, raised in French oak, just over one-third new.

Ken also gets Chardonnay from a 1.7-acre block.

- *Sojeau Vineyard, Eola-Amity:* This is a west-facing vineyard on the southern side of the AVA. The site is high—650-foot mean elevation—planted in volcanic clay to the Dijon 115, Pommard and Wadenswill clones of Pinot Noir. All three clones are fermented together with native yeasts and the wine is aged 15 months in French barrels of which no more than 30% is new, and there's only one racking. Production averages 100 cases.
- *Temperance Hill Vineyard Pinot Noir, Eola-Amity,:* First planted in 1981 along the top of the Eola-Amity hills, this 100-acre vineyard has had the same vineyard manager since 1991, and that guy got organic certification for Temperance Hill in 2013. The vines grow between 700-900 feet in elevation, are well exposed to afternoon winds coming through the Van Duzer Gap and are normally among the last to be picked in this AVA. Ken's wine shows this site's inherent high-toned elegance in spades. 100 cases.
- *X-Novo Vineyard Chardonnay, Eola-Amity:* This is Craig Williams' vineyard, he of the Joseph Phelps fame (he was the winemaker there for 32 years). Williams bought a prime east-facing site in the Eola-Amity Hills shortly after he departed the Phelps Winery, planted it to an extraordinary mix of Chardonnay and Pinot Noir clones, and called it X Novo or *from new*. The source of this Chardonnay comes from a block with eleven different clones of Chardonnay, all of which are represented in this tiny production and which speaks to quite a density of clonal material. Made primarily in neutral barrels and one puncheon with ambient yeast. Production averages 100 cases.