

Walter Scott Wines

Eola-Amity Hills



The Wines

- *Willamette Valley Chardonnay*: From declassified barrels from Goodfellow's two single vineyard sources: in 2020, Whistling Ridge Vineyard in the Ribbon Ridge AVA (an exposed ridge-top vineyard) and Temperance Hill Vineyard, (an iconic organic certified, dry-farmed vineyard in the Eola-Amity Hills). Shallow marine sedimentary soils in Whistling Ridge and volcanic soils in Temperance Hill.

The wine is pressed into small tanks for a brief settling before going directly to barrel. Fermentations are cool and slow, generally finishing out primarily between four and eight months. Left on the lees undisturbed. Cooperage for the 2020 vintage was entirely in neutral barrique.

- *Whistling Ridge Chardonnay, Ribbon Ridge*: Whistling Ridge Vineyard is located in the heart of Oregon's Willamette Valley in the small Ribbon Ridge AVA. It sits ridge-top in the western edge of the AVA, where the wines catch the daily winds that blow in. Shallow marine sedimentary soils from rocks 40 to 50 million years old. From a single acre of own-rooted, dry-farmed mixed clonal plantings. The wine is pressed into small tanks for a brief settling before aging in one new and one neutral 600L puncheon on the lees for 18 months with only brief stirring at the end of fermentation. ~70 cases.
- *Richard's Cuvée, Whistling Ridge Vineyard, Ribbon Ridge*: In Marcus' words: *Richard's Cuvée is typically from both blocks of Chardonnay planted at Whistling Ridge. Half is from the North side fruit that is a mixture of Dijon clones with a bit of Wente thrown in, and the remainder comes from the 1.3-acre mixed planting of clones from Cameron's Clos Electrique vineyard that John Paul was kind enough to share with us (all heirloom California clones). Richard and Patricia planted the North side Dijon block of vines in 1997, and we top grafted the 1.3 acres of CE heirloom clones onto existing rootstock (Pinot Gris) in 2021. Average production is about 150 cases. It's the very best expression of the still Chardonnay from the vineyard and a wine that can hopefully remind people that there are superb Chardonnays being made all over the Valley.*

The biggest aspect of this wine is the site itself. The vineyard is 100% marine sediments for souls. They drain quickly and do not hold moisture well, so the vines are required to find deeper water. On the ridge top the soils are very shallow, and the wind coming in from the mouth of the Columbia River cools and dries the vineyard every afternoon. This thickens the skins on the fruit as the vines attempt to retain moisture. It also restricts the size of the leaf as the vines produce smaller leaves to minimize the amount of water transpired from the stoma on the underside of the leaves. Being a mostly flat vineyard the sunlight is less direct than the sloped vineyards beside WR (Beaux Freres and Patricia Green). With smaller leaves sugar accumulation is slower, the thicker skins provide higher amounts of phenolic compounds, and with minimal water the fruit tends to be intense. The 2023 Richard's Cuvee is 11.5% but still has remarkable richness and textural depth. It's a lovely wine that does not rely on must weight for its power and ages pretty effortlessly. We opened the 2013 a few months ago and it was very nice on opening but really improved into something special with 24 hours of being open.

Aging is done in a mix of 820L and 600L oak puncheons, mostly older or neutral, and the élevage goes for 19 to 21 months without any stirring of the lees.

- *Willamette Valley Pinot Noir*: Mostly from Whistling Ridge Vineyard, a windy, ridge-top vineyard growing in uplifted marine sedimentary soil, 40 to 50-million-years-old. The vineyard's vines were planted in 1990 from a *sélection massale* of over half a dozen clones. This blend is augmented to one extent or another depending on the year with juice from Temperance Hill, Tsai and Fir Crest in the Willamette Valley.

Fermentation is spontaneous with 100% whole clusters. Aged in French oak—a combination of new and neutral puncheons and barriques— before bottling without fining or filtration. Production varies, centering around 850 cases.

- *Whistling Ridge Pinot Noir, Ribbon Ridge*: Marcus first made this wine in 2014, when he became the only buyer for the Pinot Noir coming off of the Whistling Ridge Vineyard. Whistling Ridge Vineyard is located in the heart of Oregon's Willamette Valley in the small Ribbon Ridge AVA. It sits ridge-top in the western edge of the AVA, where the wines catch the daily winds that blow in. Shallow marine sedimentary soils from rocks 40 to 50 million years old. There are more than ten clones of Pinot Noir in the 8.5 acres. The dry-farmed, deep-rooted vines come through the hottest and driest years with no problem; the vines handle wet years with aplomb as well because the rain just runs downhill.

This is a blend of those barrels (mostly 500-liters) that don't make the cut for the individual lot wines or the Heritage series wines. Spontaneous fermentation with 100% whole clusters. Aging in French oak barrels and puncheons for 18 months. Typically bottled without fining or filtration. ~100 cases.

- *Fir Crest Pinot Noir, Yamhill-Carlton*: Fir Crest Vineyard sits in the coastal foothills in the far southwest corner of the Yamhill-Carlton AVA. Soils are older sedimentary series, aspect of the slope is south-east, and the vines were planted in 1985. The vineyard totals 14 acres and Marcus buys from 1.25 acres. There are various clones planted, but what Marcus gets is all Wadensville. He makes the wine with native yeast, lots of stems, and ages it in 500-liter demi-muids (about one-third new) for up to twenty months. The wines are deeply colored, intense, rich, and powerful, reminiscent of an Oregon version of Clos de La Roche--dark-fruited but retaining excellent acidity. Production averages just over 100 cases.
- *Durant Pinot Noir, Dundee Hills*: Durant is one of the pioneer vineyards, planted with Pommard stock in 1973 and a second section with clone 114 in 1993. Elevation midpoint is 400 feet in the Dundee Hills AVA, a relatively warm AVA where the soils are volcanic (Jory) and iron-rich, imparting a silkiness to the wine. The Pinot Noir is mid-way up the slope where the hillside behind the vineyard shelters the vines from the harshness of the late afternoon sun.

Fermentation is spontaneous with whole clusters; aging takes place in 500L puncheons for 19 months. ~100 cases

- *Temperance Hill Pinot Noir, Eola-Amity*: Temperance Hill Vineyard is located in the Eola Amity Hills and faces directly into the Van Duzer Corridor, where the break in Oregon's Coast Range allows the cool winds from the Pacific into the Willamette Valley. The vineyard features a variety of aspects and slopes that center around two peaks, reaching to 860 feet in elevation. The soil is primarily medium-depth volcanic soils. From a steep, east-facing slope down from the second peak planted in 1993. Organic certified, and dry-farmed.

The wine is made from 100% whole clusters; 19 months' élevage in new and neutral French oak barriques and puncheons. ~150 cases.