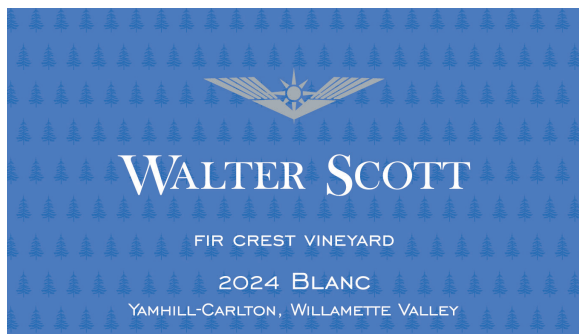




PRODUCTION	325 cases
SOIL	Marine Sediment/Willakenzie
ELEVATION	262-384 feet
VINE AGE	Planted in 1985
FARMING	Organic
INGREDIENTS	83% Pinot Blanc, 15% Pinot Gris, 2% Auxerrois, SO2
PRESSING	Crushed, bladder press
YEAST & LEES	Ambient, minimal bâtonnage
FRENCH OAK	Fermented and aged in 500L barrels for 9 months and finished for 1 month in a stainless steel tank. 0% new oak
MALOLACTIC	100% Complete

VINEYARD NOTES

Tucked into the coastal foothills of Oregon's Coast Range, Fir Crest Vineyard lies in the far southwestern corner of the Yamhill Carlton AVA. Planted in 1985 and surrounded by towering Douglas fir trees, this site is defined by its southeastern exposure and ancient marine sedimentary soils. The moderately deep, well-drained silt clay loams of the Goodin and Melbourne series naturally limit yields and contribute to wines with structure and concentration. While Fir Crest is best known for its Pinot Noir, a small and precious portion of the vineyard is home to white varieties. The original 1985 blocks of own-rooted Pinot Blanc, Pinot Gris, and Auxerrois remain a cornerstone of the site and in 2021, an acre of mixed-clone Chardonnay was planted.

Walter Scott works exclusively with these heritage white blocks for our Fir Crest Blanc, a co-fermentation that reflects the vineyard's quiet power and coastal elegance. The elevation, cool marine air, and long growing season preserve acidity and detail, while the age of the vines brings texture and depth. Since 2020, our dear friends Robert and Karin Moshier, together with their two daughters, have farmed Fir Crest with deep care and intention. We're honored to share the unique character of this historic site through our wines.

