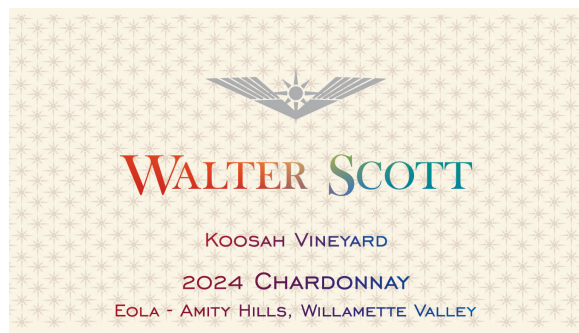




PRODUCTION	325 cases
SOIL	Volcanic / Witzel
ELEVATION	720-1080 feet
VINE AGE	Planted in 2016
FARMING	Organic
INGREDIENTS	100% Chardonnay grapes, SO ₂
PRESSING	Crushed, bladder press
YEAST & LEES	Ambient, minimal bâtonnage
FRENCH OAK	Fermented and aged in 350L & 500L barrels for 12 months and finished for 3 months in a stainless steel tank. 65% new oak
MALOLACTIC	100% Complete

VINEYARD NOTES

Crowned atop the windswept crest of the Eola-Amity Hills, Koosah Vineyard boasts awe-inspiring terrain, planted at the highest elevations in the AVA. This biodiverse 82.5-acre oasis dedicates only 44 acres of its steep slopes and rocky Witzel and Jory basalts to vines. Through deep-rooted connections with the land, ecologically complex plant life, and the application of holistic teas, Koosah Vineyard maintains a natural balance envisioned by founding farmer Kevin Chambers. This balance cultivates a thriving microbiome that minimizes disease and insect pressure while enhancing soil fertility. Walter Scott sources and co-ferments 5 clones of Chardonnay from these sheer, volcanic slopes.

