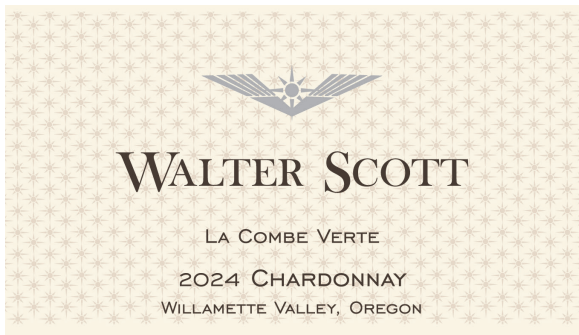




PRODUCTION	670 cases
VINEYARDS	Freedom Hill Vineyard, Hyland Vineyard, Koosah Vineyard, Sojeau Vineyard & Witness Tree Vineyard
SOIL	Volcanic & Marine Sedimentary
FARMING	Organic
INGREDIENTS	100% Chardonnay grapes, SO ₂ , Casein & Bentonite
PRESSING	Crushed, bladder press
YEAST & LEES	Ambient, minimal bâtonnage
FRENCH OAK	Fermented and aged in 350L & 500L barrels for 8 months and finished for 2 months in a stainless steel tank. 25% new oak
MALOLACTIC	100% Complete

VINEYARD NOTES

We passionately believe in Willamette Valley Chardonnay. This noble grape has the ability to capture the essence of our region's rich geological tapestry, seamlessly intertwining terroir with winemaking technique. With thoughtful farming and intentional cellar practices, we allow Chardonnay to express its incredible potential.

Translating to 'The Green Fault' or 'The Green Valley,' La Combe Verte pays homage to the lush landscapes of the Willamette Valley and our cherished friends at Patricia Green Cellars, the incubator for the fledgling Walter Scott first vintage.

The 2024 La Combe Verte blends elegant, volcanic Eola-Amity sites, the old vine intensity of Hyland Vineyard and the powerful, marine sedimentary expression of Freedom Hill.

