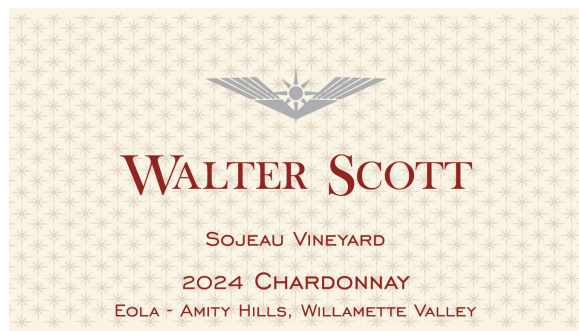


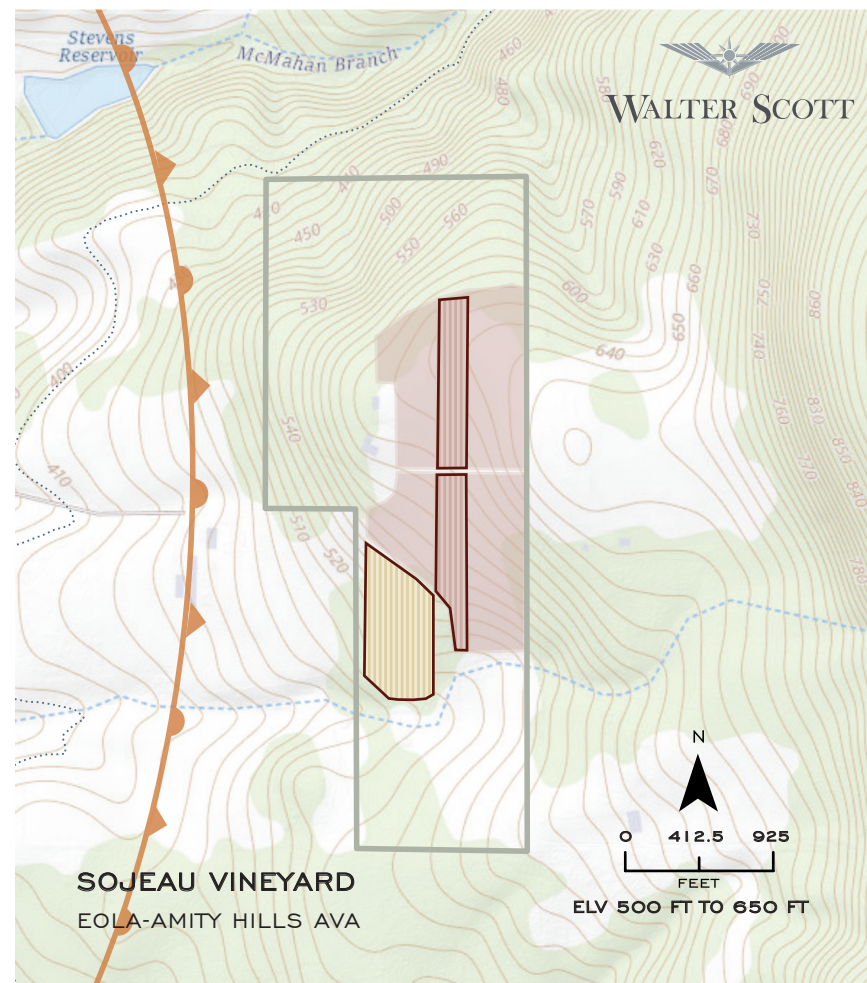


PRODUCTION	150 cases
SOIL	Volcanic / Nekia
ELEVATION	500-650 feet
VINE AGE	planted in 2014
FARMING	Organic
INGREDIENTS	100% Chardonnay grapes, SO ₂
PRESSING	Crushed, bladder press
YEAST & LEES	Ambient, minimal bâtonnage
FRENCH OAK	Fermented and aged in 350L & 500L barrels for 12 months and finished for 3 months in a stainless steel tank. 50% new oak
MALOLACTIC	100% Complete

VINEYARD NOTES

Dennis and Thelma Peseau are pioneers of Willamette Valley viticulture, having co-founded the Eola Springs Vineyard with partners in 1978, long before the Eola-Amity Hills AVA was designated. Hearing of a beautiful piece of land on the same ridge, they set their sights on the top of the hill, where they established their legacy site, Sojeau Vineyard. Decades of farming experience on this special hillside allowed Denny to make deliberate, informed choices when planting Sojeau, based on his deep understanding of what was necessary for the vines to thrive in this dramatic landscape.

Sojeau Vineyard commands a breathtaking stance, directly south-west facing into the heart of the Van Duzer Corridor. This unique aspect makes Sojeau one of our coolest sites, where the intense coastal winds enhance the acidity and aromatics of the wine. the 2.2-acre block of Chardonnay is planted to a mix of Dijon 76 & 95 clones on the rockiest section of the vineyard, providing the wine with elegance and finesse. We share this block with Will Hamilton of Violin wines.



	SOJEAU VINEYARD (18.26 ACRES PLANTED)
	WALTER SCOTT CHARDONNAY (2.2 ACRES)
	WALTER SCOTT PINOT NOIR (3 ACRES)
	PINOT NOIR
	FOREST
	WIND
	400 FT MISSOULA FLOOD ELV
	SEASONAL WATERWAYS