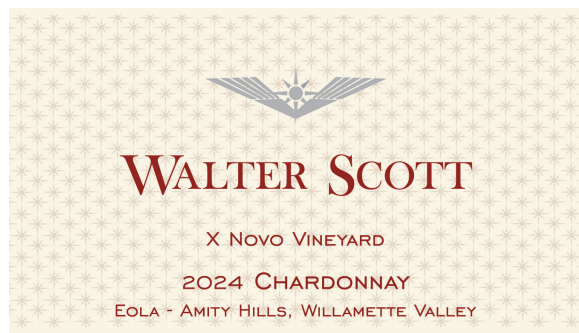




PRODUCTION	300 cases
SOIL	Volcanic / Gelderman
ELEVATION	450-660 feet
VINE AGE	Planted in 2011
FARMING	Organic
INGREDIENTS	100% Chardonnay grapes, SO ₂
PRESSING	Crushed, bladder press
YEAST & LEES	Ambient, minimal bâtonnage
FRENCH OAK	Fermented and aged in 350L & 500L barrels for 12 months and finished for 3 months in a stainless steel tank. 80% new oak
MALOLACTIC	100% Complete

VINEYARD NOTES

In 2010, esteemed winemaker Craig Williams ventured to Oregon with his family and a bold vision for establishing vineyards of unparalleled quality. The Williams' made a significant impact by cultivating two distinct sites in the Eola-Amity Hills, X Novo and X Omni.

X Novo stands out with a remarkably diverse 20 clones of Chardonnay, intricately woven and densely spaced within the 2-acre block. Situated in the coveted Spring Valley of the southern Eola-Amity, X Novo occupies the edge of the Holmes Gap, where the invigorating Van Duzer winds sweep through the undulating hills. This unique site reveals exceptionally rocky Gelderman clays, intensifying concentration of its wine. In 2021, an adjacent 20-acre plot of land consisting of existing older vines and cultivable land was acquired and integrated into the original site.

Walter Scott sources the entirety of the original plantings, harvesting them at the same time and co-fermenting the block in order to show the complexity possible with this diverse crop.

