

Walter Scott Wines

Eola-Amity Hills



The Wines

- *“La Combe Verte” Chardonnay/Pinot Noir:* Chardonnay: Ken and Erica are serious fans of Oregon Chardonnay and believe that the state has a bright future with the variety. "La Combe Verte" is their base Chardonnay, and they follow the maxim of all serious domaines in Burgundy that one should be judged by the quality of one's Bourgogne Blanc. This wine is made with native yeast—standard practice for the Walter Scott wines—and is aged in 350L and 500L barrels for 8 months, roughly 25% new, and finished for 2 months in a stainless steel tank. Minimum lees stirring and full malolactic. ~650 cases annually.

Pinot Noir: This is the couple's base Pinot Noir, and as with the "Combe Verte" Chardonnay they follow the rule that a domaine should properly be judged by its Bourgogne Rouge. This wine primarily comes from vines in the Eola-Amity AVA. The grapes are destemmed, ferments of course are spontaneous, and the wine is aged in 228L barrels for 10 months (40% new). ~800 cases.

"La Combe Verte" translates as the green fault or the green valley, and is a tribute to both the Willamette Valley and to Patricia Green Cellars, which helped Ken and Erica get started their first year of production. Their success is the fault of the fine folks at Patricia Green Cellars.

- *Cuvée Ruth Pinot Noir, Eola-Amity:* A cellar selection and as such occupies middle ground between the generic La Combe Verte wine and the single vineyards. From many of their best vineyards, ages in barrel for roughly 14 months, with about 30% new wood.
- *Justice Vineyard, Chardonnay/Pinot Noir, Eola Amity:* The Justice site was bought by the Casteel family of Bethel Heights in 1999 and planted that year by Ted Casteel, who planted it with various clones and root stocks guided by his twenty years of farming his winery's vines. The 40-acre site sits at 550 feet in a gap in the hills directly in the path of the Van Duzer winds. The Chardonnay from Justice normally goes into the Cuvée Anne while the Pinot Noir (Block 1, next to the Walter Scott winery, is bottled as a single vineyard if it's up to snuff. Aging is done in a mix of 820L and 600L oak puncheons, mostly older or neutral, and the élevage goes for 19 to 21 months without any stirring of the lees.
- *Freedom Hill Vineyard, Willamette Valley, Chardonnay/Pinot Noir:* Freedom Hill was first planted in 1981 by the Dusschee family. Today, the younger generation in the form of Dustin Dusschee farms these vines organically, parcel by parcel (his parents worked sustainably). The vines grow in the foothills of the coastal range, sheltered from the Van Duzer corridor winds, and it's somewhat warmer here than in the Eola sites.

The Chardonnay is surprisingly elegant despite the parcel's low yields. Effectively, it's the inverse of the Pinot Noir, which tends to be quite a driven, darkly-fruited, intense wine.

- *Sojeau Vineyard, Eola-Amity, Chardonnay/Pinot Noir*: A southwest-facing vineyard facing into the heart of the Van Duzer Corridor. Intense coastal winds enhance the acidity and aromatics of the wine. The 2.2-acre block of the domaine's Chardonnay is planted to a mix of Dijon 76 and 95 clones on the rockiest section of the vineyard.

The site is high—650 feet mean elevation—planted in volcanic clay to the Dijon 115, Pommard and Wadenswill clones for the domaine's Pinot Noir. All 3 clones are fermented together with native yeasts and the wine is aged 15 months in French barrels of which no more than 30% is new, and there's only one racking. ~300 cases annually.

- *Koosah Vineyard, Eola-Amity, Chardonnay/Pinot Noir*: Crowned atop the windswept crest of the Eola-Amity Hills, Koosah Vineyard is 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 which cultivates a thriving microbiome that minimizes disease and insect pressure while enhancing soil fertility. Walter Scott sources and co-ferments 5 clones of Chardonnay and sources and co-ferments one block of Pinot Noir on a 1.42 acre section of 5 clones from these sheer, volcanic slopes. 300 cases of the Chardonnay and 200 cases of the Pinot Noir.
- *X Novo Vineyard, Eola-Amity, Chardonnay*: This is Craig Williams' vineyard, he of the Joseph Phelps fame (where he was winemaker for 32 years). Williams bought a prime east-facing site in the Eola-Amity Hills shortly after he departed the Phelps Winery, planted a two-acre block with an extraordinary mix of Chardonnay and Pinot Noir clones in 2011, and called the site X Novo or *from new*. The original clone count numbered 18 and could have been 20 (it's something of a state secret), and as individual vines die and are replaced, the vineyard will morph into a genuine *sélection massale* planting.

In 2021 an adjacent 20-acres were acquired by Williams with existing vines plus cultivable land. Walter Scott sources fruit from the original 2-acre block. Ken lets the fermentation start spontaneously in steel, then racks the wine with all of its lees into barrel to finish its ferments, malo included. The wine spends 12 months in wood, mostly 350L with the occasional 500L when yields permit, and the amount of new wood is 70-80% of the total. After *élevage* in barrel, the wine is racked to steel for another 3 months before bottling. Production averages 300 cases.

- *Fir Crest Blanc, Yamhill-Carlton*: In the coastal foothills of Oregon's Coast Range. Planted in 1985 and surrounded by towering Douglas fir trees, this site is defined by its southeastern exposure and ancient marine sedimentary soils. The original 1985 blocks of own-rooted Pinot Blanc, Pinot Gris, and Auxerrois remain a cornerstone of the site; in 2021 an acre of mixed-clone Chardonnay was planted. The wine is fermented and aged in 500L barrels for 9 months and finished for 1 month in a stainless steel tank. No new oak. 325 cases.