

# Walter Scott Wines

## Eola-Amity Hills



### The Wines

- *Pinot Blanc, Willamette Valley:* Pinot Blanc grapes can be hard to find in Oregon. These come from three sites: Bieze Vineyard and Crannell Vineyard on the east slope of the Eola-Amity Hills (what Erica and Ken call the golden slope of the Willamette), plus from the Vojtilla Vineyard on Parrot Mountain at the southern end of the Chehalem Mountains. All three sites are made of volcanic soils and clay with basalt rock. The wine is brought up in older barrels with ambient yeasts. Despite full malo, this retains great vibrancy and length, a testament to fine farming and high elevation. Production averages 200-250 cases annually.
- *Chardonnay, Willamette Valley:* Ken and Erica are serious fans of Oregon Chardonnay and believe that the state has a bright future with the variety. This they make with native yeast—standard practice normally for all of their wines—and age it mostly in older puncheons (500-liter demi-muids). Minimum lees stirring and full malolactic. Production averages 350 cases.
- *Chardonnay, X Novo Vineyard, Eola-Amity AVA:* This is Craig Williams' vineyard, he of the Joseph Phelps fame (he was the winemaker there for 32 years). Williams bought a prime east-facing site in the Eola-Amity Hills shortly after he departed the Phelps Winery and planted it to an extraordinary mix of Pinot Noir and Chardonnay clones. The source of this Chardonnay comes from a block with eleven different clones of Chardonnay, all of which are represented in this tiny production and which speaks to quite a density of clonal material. Made primarily in neutral barrels and one puncheon with ambient yeast. Production averages 100 cases.
- *Pinot Noir, Cuvée Ruth:* This is a cellar selection and as such occupies the middle ground between the generic Willamette Valley wine and the single vineyards. The wine comes from many of their best vineyards, ages in barrel for roughly 14 months, with about 30% new wood.
- *Pinot Noir, Dumb Ox Vineyard, Eola-Amity AVA:* This comes from a block in the middle of the Eola-Amity Vineyard named Dumb Ox, after the theologian and philosopher Thomas Aquinas, a large, awkward man who was considered both brilliant and enigmatic. The block is entirely Pommard on its own rootstock, and faces south on the west side of the Eola-Amity Hills on a rare vein (for this AVA) of marine sediment. The soil and site give the wine a dark, powerful character layered with blue and black fruit, rather than the fruited, savory herbal notes of more typical Eola-Amity Pinots. Fermentation was with indigenous yeast and the élevage was in French oak, about 35% new. Production averages 150 cases.
- *Pinot Noir, Sojourner Vineyard, Eola-Amity AVA:* This is a west-facing vineyard on the southern side of the AVA. The site is high—650-foot mean elevation—planted in volcanic clay to the Dijon 115, Pommard and Wadenswill clones of Pinot Noir. All three clones are fermented together with native yeasts and the wine is aged 15 months in French barrels, roughly 40% of which are new. Production averages 100 cases.