



2015 Chardonnay, La Combe Verte, Willamette Valley, Oregon

Famed Burgundy importer Becky Wasserman was once quoted in Wine Spectator saying, 'You can always judge a great Domaine by the quality of their Bourgogne bottling.' These are words we LIVE by. We put the same care and attention to detail into our two Willamette Valley wines as we do our single vineyard selections. These are the foundation for everything that we do. It is our reputation and our life.

La Combe Verte translates to "The Green Fault" or "The Green Valley", a tribute both to the incredible Willamette Valley in which we are lucky to produce wine and the amazing team at Patricia Green Cellars, whom without their support we would never have been able to start Walter Scott. Essentially, it is Patricia Green Cellar's "fault" that we were able to start this project.

We believe that Oregon Chardonnay has a huge future, not in replication of other regions, but in its own style, with its own voice. The Willamette Valley Chardonnay is a blend of Vineyards all fermented and aged in oak for 10 months with 100% native yeast fermentation and full malolactic conversion. The wine is lightly fined and filtered prior to bottling to lift aromatics and polish the final wine.

The blend represents a lighter touch, seeing about 20% new wood during barrel aging and very little bâtonnage. The resulting wine is a brighter style of chardonnay with lots of citrus notes, green apple and a mineral note on the palate.

Vineyards:

- Clos des Oiseaux Vineyard, Eola-Amity Hills AVA
- Eola Springs Vineyard, Eola-Amity Hills AVA
- Freedom Hill Vineyard, Willamette Valley AVA
- X Novo Vineyard, Eola-Amity Hills AVA
- Vojtilla Vineyard, Chehalem Mountains AVA

Cases Produced: 440 cases

Bottled: June 2016

Release Date: September 2016

Alcohol Content: 13%

Suggested Retail Price: \$25.00 a bottle