



SCOTT

FAMILY ESTATE

2016

PINOT NOIR
ARROYO SECO
DIJON CLONE



THE WINE: A sweet sage and cherry bouquet with notes of toasted oak and dark roasted coffee, with subtle flavors of dried cherry, vanilla, berries and fresh rosemary. Crisp acidity is balanced with robust tannins for a mouth-filling texture and long, luxurious finish. This 100% Pinot Noir is richly textured with balanced acidity, silky tannins and a smooth, lingering finish. Enjoy this elegant Pinot Noir now or savor for the next ten years.

HARVEST & THE VINEYARDS: Arroyo Seco (“Dry Creek”), a sub-appellation of the Monterey AVA, enjoys a cool climate, producing an extended growing season (often 2 to 4 weeks longer than Napa Valley). This added hang time allows for greater fruit ripening and brighter acidity. The Estate’s vineyards, inland from Big Sur, have deep, gravelly soils, ideal for opulent Pinot Noir cultivation. This unique combination of soil and climate produces relatively small berries with intense, concentrated flavors.

We saw another dry spell during the 2015-2016 winter. The harvest started off early due to the low rainfall and the warm Spring and Summer temperatures. The growing season was long and even, which allowed for full flavor development in the ripening fruit. We are proud to present an Arroyo Seco Pinot Noir with bright acidity and vibrant fruit flavors.

FOOD RECOMMENDATIONS: Pair our Scott Family Estate Pinot Noir with hearty and richly flavored dishes like Beef Bourguignon, pan-seared Halibut with a rich and creamy sauce or roasted butternut squash and goat cheese pizza.

THE BLEND: 100% Pinot Noir

AGING: 8 months in French oak

TA/pH: 0.53 (g/100mL) / 3.65

ALCOHOL: 14.5%

RS: 0.34 (g/100 mL)



Bottle Dimensions:	Case Dimensions:	Pallet Configuration:	UPC	SCC
Height 11.61"	35.75 pounds	40" x 48"		
Width 3.36"	Length 14.5"	56 Cases Per Pallet		
	Height 12.0"	14 Cases Per Layer		
	Width 11.25"	4 Layers Per Pallet		