SCOTT
FAMILY ESTATE

2017 CHARDONNAY ARROYO SECO DIJON CLONE

THE WINE: Our 2017 vintage has vibrant aromas of honeysuckle, lemon chutney, ripe pineapple and vanilla. This Chardonnay features a creamy mid-palate with a long finish, rich flavors of honeysuckle, lemon and tropical fruits with underlying toasty oak.

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 premium Chardonnay cultivation. This unique combination of soil and climate produces relatively small berries with intense, concentrated flavors.

The 2017 growing season started off with ample rain, which helped to replenish soils after 5 years of drought. The much-needed rainfall helped to generate healthy vine growth. Mild spring weather led to successful bloom and set of healthy grape clusters. Warmer temperatures in July helped to achieve full ripeness in the grapes. A heat wave in early September sped up ripening, but by the end of the month it slowed back to normal as the temperatures cooled.

FOOD RECOMMENDATIONS: We recommend pairing this wine with chilled corn & pistachio soup and your favorite crab cakes. Also delicious with soft cheeses such as a triple-crème cheese served with apples.

THE BLEND: 100% Chardonnay

AGING: Aged 10 months in a combination of Stainless Steel and new and old French and American Oak

TA/pH: 0.63 (g/100mL) / 3.43

AGING POTENTIAL: 3-5 years

ALCOHOL: 14.5%

Bottle Dimensions:	Case Dimensions:	Pallet Configuration:	UPC	SCC
Height 11.61"	35.8 pounds	40" x 48"	0 87712 20410 0	(01)00087712864106
Width 3.36"	Length 14.5"	56 Cases Per Pallet		
	Height 12.0"	14 Cases Per Layer		
	Width 11.25"	4 Layers Per Pallet		

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