



SCOTT

FAMILY ESTATE

2018

CHARDONNAY DIJON CLONE

ARROYO SECO



THE 2018 GROWING SEASON, was a truly exceptional year for ripening grapes. Winter started out with very little rainfall, which made growers worry that it may be another year of drought. When March arrived, however, it brought along the much-needed rainfall that helped fill the root zone, water table and some reservoirs. The vines came out of winter dormancy and began the season with ample water and abundant sunshine.

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.

FOOD PAIRING: We recommend pairing this wine with summer corn & wood grilled wild king salmon. Also delicious with soft cheeses such as a triple-crème cheese served with apricots.

WINE DESCRIPTION

AROMAS & FLAVORS: Vibrant aromas of stone-fruit, green apple, and slight sweet oak. This Chardonnay features a creamy mid-palate with a soft finish, bright acidity to compliment citrus and mineral flavors.

SWEETNESS: Dry

BLEND: 100% Chardonnay

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

TA/pH: 0.56 (g/100mL) / 3.38

AGING POTENTIAL: 3-5 years

| Bottle Dimensions: | Case Dimensions: | Pallet Configuration: | UPC | SCC |
|--------------------|------------------|-----------------------|-----|-----|
| Height 11.61" | 35.8 pounds | 42" 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 | | |