



SCOTT

FAMILY ESTATE
CARNEROS NAPA VALLEY

2016
CHARDONNAY
Terroir Inspired Wines



THE WINE: Our 2016 vintage has fresh aromas and flavors of luscious white peach, ripe apricot, vanilla and toasty oak with vibrant notes of citrus and tropical fruits. Crisp and clean on the palate with a creamy texture and silky finish. Ten months of sur lees aging, along with 35% malolactic fermentation, enhances this Chardonnay's rich complexity and develops an elegant, creamy mouthfeel.

HARVEST & THE VINEYARD: Winemakers across Carneros reported another stellar harvest for 2016. Bud break began early due to a warm spring, followed by a summer season with moderate daytime temperatures and cool evenings. Harvest began in mid-August with the picking of our white grape varieties. October then saw heavy rains which brought the 2016 harvest to a close. Our winemaking team is proud to present a Carneros Chardonnay with bright flavors and balanced acidity, expressive of this stellar wine growing region.

Carneros is our newest family-owned vineyard. The appellation received its official AVA (American Viticultural Area) in 1983 because of its unique terroir. With temperatures somewhat more moderate than growing regions to the north, marine influences and soil types make it ideal for the cultivation of the cool-loving Chardonnay grape.

FOOD RECOMMENDATIONS: Try this Chardonnay with roasted lemon chicken, grilled Ahi or decadent baked ziti pasta.

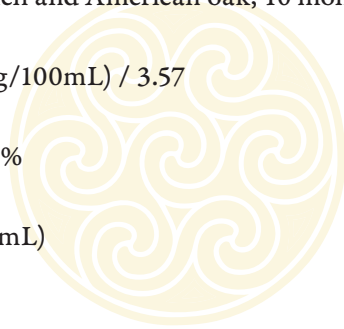
APPELLATION: Carneros, Napa Valley



AGING: French and American oak, 10 months

TA / pH: 0.57 (g/100mL) / 3.57

ALCOHOL: 14.5%

RS: 0.01 (g/100 mL)



Bottle Dimensions:	Case Weight:	Pallet Configuration:	UPC	SCC
Height 11.61"	35.8 pounds	40" x 48"		
Width 3.36"		56 Cases Per Pallet	0 87712 20411 7	(01)00087712864113
		14 Cases Per Layer		
		4 Layers Per Pallet		