



SCOTT

FAMILY ESTATE

2017

PINOT NOIR
ARROYO SECO
DIJON CLONE



THE WINE: A soft and decadent 100% Pinot Noir with aromas and flavors of cherry, sage, ripe raspberries and earthy notes. Richly textured and medium-bodied with balanced acidity creating a smooth, lingering finish. Enjoy this elegant Pinot Noir now or save for up to seven 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 additional 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.

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 of the fruit. 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: Pair our Scott Family Estate Pinot Noir with hearty and richly flavored dishes like pan-seared salmon, braised short ribs or a parmesan portobello risotto.

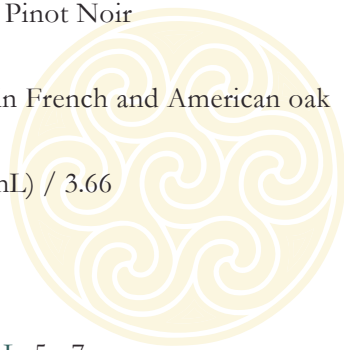
THE BLEND: 100% Pinot Noir



AGING: 10 months in French and American oak

TA/pH: 0.53 (g/100mL) / 3.66

ALCOHOL: 14.7%

AGING POTENTIAL: 5 - 7 years



Bottle Dimensions:	Case Dimensions:	Pallet Configuration:	UPC	SCC
Height 11.61"	38 pounds	42" x 48"	 0 87712 20420 9	 (01)00087712864205
Width 3.36"	Length 14.25"	56 Cases Per Pallet		
	Height 10.75"	14 Cases Per Layer		
	Width 12.2"	4 Layers Per Pallet		