



SCOTT

FAMILY ESTATE

2018
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.

2018 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.

FOOD RECOMMENDATIONS: Pair our Scott Family Estate Pinot Noir with hearty and richly flavored dishes like paté, or a portabello burger.

THE BLEND: 100% Pinot Noir

AGING: 10 months in French and American oak

TA/pH: 0.59 (g/100mL) / 3.66

ALCOHOL: 14.5%

AGING POTENTIAL: 5 - 7 years

