



SCOTT

FAMILY ESTATE

2019

CHARDONNAY DIJON CLONE

ARROYO SECO



THE 2019 GROWING SEASON in Arroyo Seco was picture perfect with long, cool mornings that gave way to mild afternoon sunshine with a daily breeze coming from the Monterey Bay that allowed for extended hang time and flavor development and intensity of the fruit.

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: 0.54 (g/100mL) / 3.54

ALCOHOL: 14.5%

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		