



# SCOTT

FAMILY ESTATE

2022

CHARDONNAY DIJON CLONE

ARROYO SECO



**THE 2022 GROWING SEASON** in Arroyo Seco was condensed after a long, cool growing season. The extended cool conditions and lack of hot summer days resulted in high acids and low sugars. The season's long hang times resulted in refined development, as well as wines with great depth and exceptionally concentrated fruit flavors and density.

**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:** 0.62 (g/100mL) / 3.42

**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		