



# SCOTT

FAMILY ESTATE

2023  
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 2023 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.

**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:** 0.69 (g/100mL) / 3.39

**ALCOHOL:** 13%

**AGING POTENTIAL:** 5 - 7 years

