



SCOTT

FAMILY ESTATE

2008

ARROYO SECO CHARDONNAY

Dijon Clone

THE WINE

Dijon clones are used and noted for their rich textures, exceptional fruit intensity and structure, which are the hallmarks of great white Burgundies. Our 2008 Scott Family Estate Arroyo Seco Chardonnay is very food-friendly. The wine is full of lush fruit aromas and complex flavors. Notes of stone fruits: peach and apricot, and juicy pears. Warm aromas of apple pie and butterscotch with bright tropical pineapple. Flavors are velvety rich of pear, carmel apple, and pineapple. A full-bodied wine with firm acidity and a long finish.

HARVEST & THE VINEYARD

The Arroyo Seco appellation of Monterey County is perhaps the coolest growing region along the California coast. The name means “Dry Creek” and is particularly known for its complex white wines. Afternoon breezes blow in wet and cool from the bay and our Dijon Clone Chardonnay thrives in these conditions. 2008 was an unusual year with many extremes: low winter rainfall, freezing temperatures in April, record heat in May, extra windy in June. In spite of the challenges, the yields for white grapes were good and the fruit quality excellent.

THE BLEND

100% Chardonnay

Dijon Clone 95: white peach and pear

Dijon Clone 77: orange Muscat, apricots and orange peel

Dijon Clone 96: mineral flavors

Dijon Clone 5: green apple and tropical fruit

AGING

50% malo-lactic fermentation

50% in 8 months in French oak

Sur Lees

ACID/pH 0.65/3.40

ALCOHOL 14.5%



ESTATE GROWN

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