



SCOTT

FAMILY ESTATE

2008
PINOT NOIR
ARROYO SECO
DIJON CLONE



THE WINE: Grapevine clones are selected for their distinctive taste characteristics as well as resistance to disease. Clones from our Arroyo Seco vineyards tend towards a rich fruitiness: Clone 777 with black and red cherries, hints of almond, violets and pepper; and Clone 115 with floral aromatics and bright acidity. Clonal character combined with the unique soil and climate of the region give us a layered and complex wine with intense aromas and flavors including wild strawberry, cherry, plum, lush vanilla, sage and cola with rich tannins and a long finish.

HARVEST & THE VINEYARDS: The Arroyo Seco appellation of Monterey is perhaps the coolest wine growing region among all California coastal appellations. As a result, the growing season for Pinot Noir, from bud break to harvest, is sometimes weeks longer than other California appellations. The deep, gravelly valley soils absorb heat during day and radiate it back into the vineyard at night. The 2008 vintage was low yield with concentrated, intensely flavored fruit.

FOOD RECOMMENDATIONS: This fine balanced wine is extremely food-friendly and versatile. Pair it with your favorite recipes for salmon, tuna or any grilled meats including beef, turkey, duck or chicken. Also wonderful with your favorite cheese plate of chevres or brie.

THE BLEND: 100% Pinot Noir
Dijon Clone 777, Dijon Clone 115

AGING: Thirteen months in French oak barrels.

ACID/pH: .58/3.75

ALCOHOL: 14.9%

 **RUTHERFORD**
WINE COMPANY

Three generations committed to 100% sustainable viticulture and the crafting of fine wines.

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