



SCOTT

FAMILY ESTATE

2008

ARROYO SECO PINOT NOIR

Dijon Clone

THE WINE

Grapevine clones are selected for their distinctive characters (including disease resistance) as well as the qualities and taste of the wines they produce. The 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 shows floral aromatics and bright acidity. These characteristics combined with the unique soil and climate of the region give us a layered and complex wine with intense aromas and fruit flavors including wild strawberry, cherry, plum, lush vanilla, sage and cola with rich tannins and a long finish.

HARVEST & THE VINEYARD

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 - sometimes weeks later 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 excellent for quality and yields were resulting in concentrated and intensely flavorful 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 with chevres or brie.

THE BLEND

100% Pinot Noir
Dijon Clone 777
Dijon Clone 115

AGING

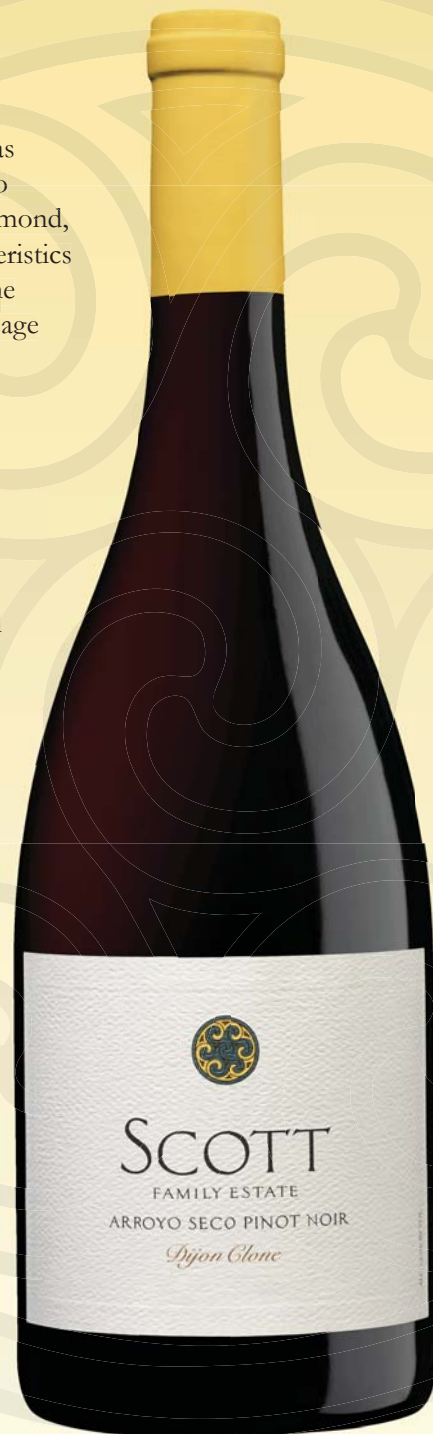
Thirteen months in French Oak Barrels

ACID/pH

.58 / 3.75

ALCOHOL

14.9%



ESTATE GROWN

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