



SCOTT

FAMILY ESTATE

2014
PINOT NOIR
ARROYO SECO
DIJON CLONE



THE WINE: With vibrant aromas and velvety flavors of fresh raspberry, subtle notes of cola and hints of herbs de provence, this 100% Pinot Noir is richly textured with balanced acidity and delicate, silky tannins. This wine features a luxurious mouthfeel with a plush, lingering finish. Enjoy this refined Pinot Noir now or savor for the next ten years.

Bright aromas and silky flavors of cherry, strawberry, toasty vanilla, toffee and dried herbs. This 100% Pinot Noir is richly textured with balanced acidity, silky tannins and a smooth, lingering finish.

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 opulent Pinot Noir cultivation. This unique combination of soil and climate produces relatively small berries with intense, concentrated flavors.

2014 proved to be one of the warmest harvests for the traditionally cool Monterey AVA. A warm, dry spring season initiated an early bud break and flowering on the vines. However, a windy and temperate summer climate allowed for great preservation of our Pinot Noir’s bright acidity.

FOOD RECOMMENDATIONS: Pair our Scott Family Estate Pinot Noir with a hearty roast goose, mild bratwurst or a simple eggplant parmesan. Also, pair with your favorite cheese plate of chevres or brie.

THE BLEND: 100% Pinot Noir

AGING: 11 months on French oak

TA/pH: .61/3.80

ALCOHOL: 14.5%

 **RUTHERFORD**
WINE COMPANY

“FAMILY OWNED WINERY OF THE YEAR”
2012 N.Y. INT’L WINE COMPETITION

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