



SCOTT

FAMILY ESTATE

2015
ARROYO SECO
CHARDONNAY
DIJON CLONE



THE WINE: Our 2015 vintage has vibrant aromas and flavors of pear, fresh apricot, lemon zest and creamy vanilla. Partial malolactic and 50% barrel fermentation convey rich body and enhance complexity. This Chardonnay features a delicate mouthfeel, bright acidity and a lingering, silky finish. Enjoy now or savor for the next 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 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 premium Chardonnay cultivation. This unique combination of soil and climate produces relatively small berries with intense, concentrated flavors. The 2015 vintage experienced very low rainfall with a warm spring and summer. Arroyo Seco was warm and dry early in the growing season, which initiated an early bud break, and was followed by cool weather during bloom. The summer brought higher temperatures, but the afternoon winds created perfect ripening conditions for the Chardonnay grapes and preserved the appellation’s trademark fresh acidity.

FOOD RECOMMENDATIONS: Versatile and food friendly, enjoy this Chardonnay with a delicious pasta a la carbonara, roasted chicken dish or a cheese plate.

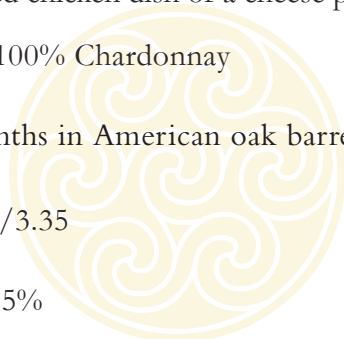
THE BLEND: 100% Chardonnay



AGING: 8 months in American oak barrels

ACID/pH: .58/3.35

ALCOHOL: 14.5%

RS: .21 (g/100 mL)



Bottle Dimensions:	Case Weight:	Pallet Configuration:	UPC	SCC
Height 11.52" Width 3.48"	38 pounds	40" x 48" 56 Cases Per Pallet 14 Cases Per Layer 4 Layers Per Pallet	 0 87712 20410 0	 (01)00087712854107