



SCOTT

FAMILY ESTATE

2007

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 667 - blackberry, boysenberry; Clone 777 - black and red cherries, hints of almond, violets and pepper; and Clone 115 - floral aromatics and bright acidity. To preserve the lush fruit aromas and flavors, 10% of the lot was fermented via carbonic maceration. 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, dried herbs and lush vanilla with smooth 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. Yields for the 2007 vintage were low due to unusually cool weather - resulting in smaller berry and cluster size which produced 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

96% Pinot Noir, 4% Grenache

Dijon Clone 667

Dijon Clone 777

Dijon Clone 115

AGING

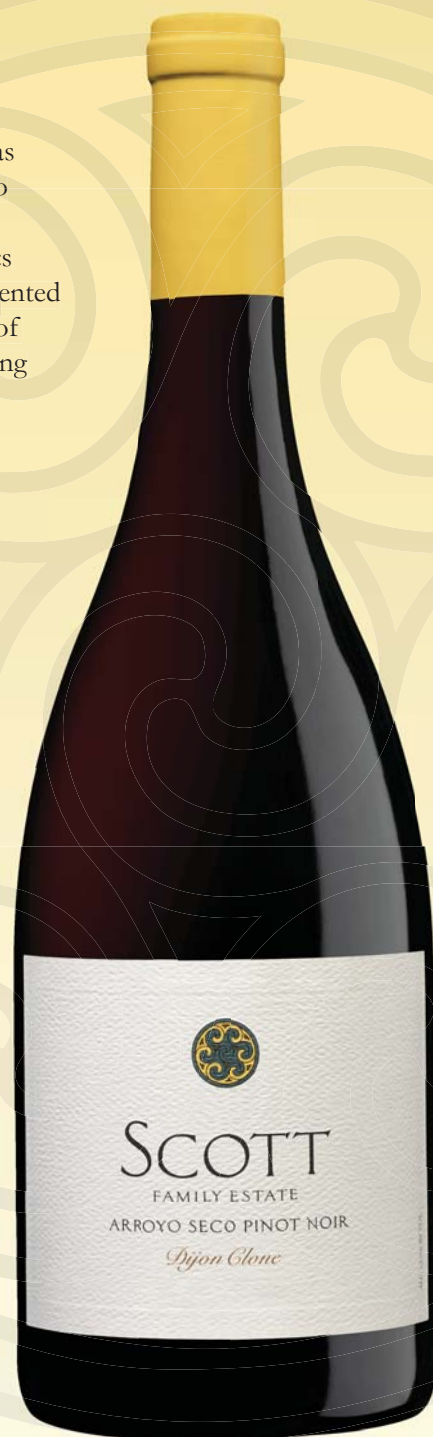
Sixteen months in French Oak Barrels (60% New)

ACID/pH

.58 / 3.79

ALCOHOL

13.5%



ESTATE GROWN

SCOTTFAMILYESTATE.COM