



SCOTT

FAMILY ESTATE

2010
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. Carbonic maceration of part of the fruit preserves the intense fruit characteristics. Rich aromas of wild strawberry, cola and dried herbs. This Pinot Noir is full-bodied and balanced with lively acidity. Silky flavors of fresh raspberry, cranberry with vanilla, cola and spice from French oak barrel aging. A smooth, lingering finish.

HARVEST & THE VINEYARDS: The Arroyo Seco appellation of Monterey has the reputation of producing world-class Pinot Noir and Chardonnay. It is perhaps the coolest wine growing region among all California coastal appellations. The 2010 growing season was notable as the coolest in 12 years. A late summer heat spike helped to boost sugar levels. The slow, gentle ripening gave us high-quality fruit with intense flavors, color and with good acidity.

FOOD RECOMMENDATIONS: Pair our Scott Family Estate Pinot Noir 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

TA/pH: .58/3.55

ALCOHOL: 14.5%

 **RUTHERFORD**
WINE COMPANY

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

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