



SCOTT

FAMILY ESTATE

2007

ARROYO SECO CHARDONNAY

Dijon Clone

THE WINE

An unparalleled blend of Dijon clones

The 2007 Scott Family Estate Chardonnay is produced from Dijon clones grown on our Arroyo Seco Estate. It is a wine with abundant aromas of apricot, pear, papaya, white peach and Meyer lemon zest with perfumed citrus blossoms, vanilla and toasty oak.

HARVEST & THE VINEYARD

A land like no other . . .

The Arroyo Seco appellation of Monterey California is perhaps the coolest growing region among all coastal appellations for Chardonnay. As a result, the growing season - from bud break to harvest - is three to four weeks longer than in Carneros or the Russian River Valley in Sonoma. Unusually cool weather in 2006 contributed to the low yields of the 2007 vintage and smaller than average berry and cluster size produced concentrated and intensely flavorful fruit.

FOOD RECOMMENDATIONS

With layers of complexity, this estate Chardonnay has an excellent balance of fresh fruit acidity and medium palate weight. The wine is ideal when served with lobster tail, fresh ravioli or goat cheese and a perfect partner to baked flounder, halibut with Moroccan spices, or fresh stuffed butternut squash. And, of course, a glass can always be enjoyed by itself.

THE BLEND

100% Chardonnay:
Dijon Clone 95 - white peach and pear
Dijon Clone 77 - orange Muscat, apricots and orange peel
Dijon Clone 96 - mineral flavors
Dijon Clone 5 - green apple and tropical fruit

AGING

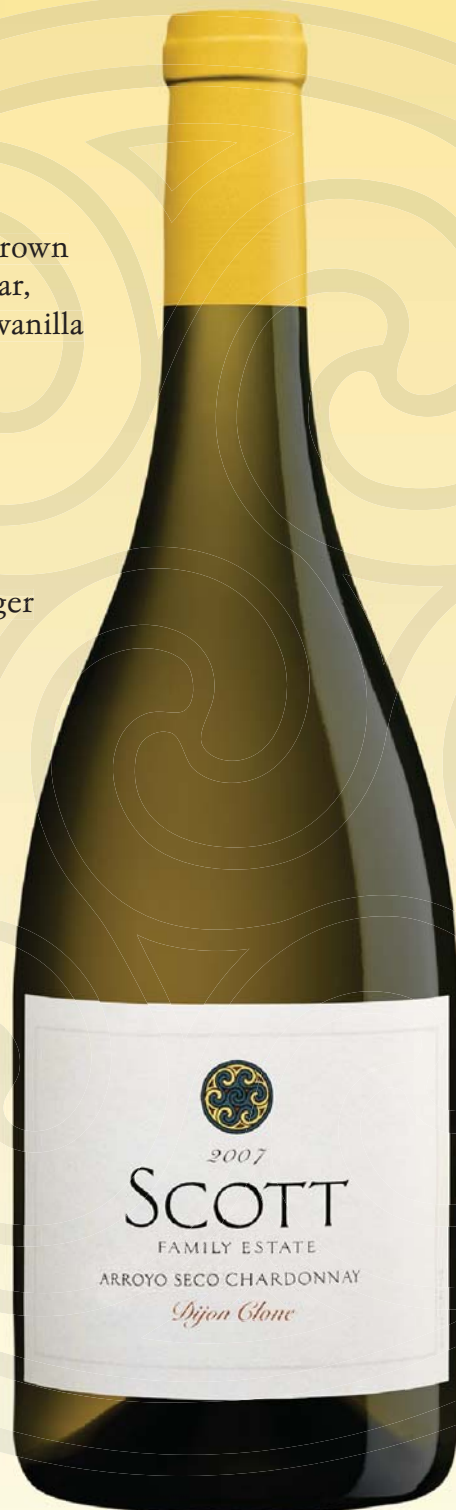
Nine months on French oak - 45% malolactic fermentation - sur lees aging.

ACID/pH

3.55 / 0.64

ALCOHOL

13.5%



ESTATE GROWN

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