



SCOTT

FAMILY ESTATE

2009

ARROYO SECO CHARDONNAY

Dijon Clone

THE WINE

Dijon clones are used and noted for their rich textures, exceptional fruit intensity and structure, which are the hallmarks of great white Burgundies. Our 2009 Scott Family Estate Arroyo Seco Chardonnay is very food-friendly. The wine is full of lush fruit aromas and complex flavors. Aromas of crisp Granny Smith apples, lemon meringue pie, with spicy cinnamon and vanilla. Flavors of baked apple pie, and crisp lemon and orange zest. A full-bodied wine with firm acidity and a long finish.

HARVEST & THE VINEYARD

The Arroyo Seco appellation of Monterey County is perhaps the coolest growing region along the California coast. The name means “Dry Creek” and is particularly known for its complex white wines. Afternoon breezes blow in wet and cool from the bay and our Dijon Clone Chardonnay thrives in these conditions. The 2009 vintage had optimum growing conditions and the grape quality is outstanding.

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

50% malo-lactic fermentation
50% in 8 months in French oak *Sur Lees*

ACID/pH 0.61/3.65

ALCOHOL 13.5%



ESTATE GROWN

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