



SCOTT

FAMILY ESTATE

2010
ARROYO SECO
CHARDONNAY
DIJON CLONE



THE WINE: Dijon Clones impart distinctive mineral characteristics with rich flavors of citrus, stone fruits, white peach, melon and other tropical notes. The 2010 Scott Family Estate Chardonnay has vibrant aromas of fresh pear, orange zest, mineral notes and vanilla with bright acidity and flavors of Meyer lemon, white peach and butterscotch, leading to a long, lingering finish.

HARVEST & THE VINEYARDS: Arroyo Seco, “Dry Creek”, is a sub- appellation of the Monterey AVA, known for wines that are complex and well-structured. It is one of the coolest regions along the California coast with an extended growing season, sometimes 2 to 4 weeks longer than Napa Valley. The unique combination of soil and climate produces relatively small berries with intense and concentrated flavors. A cold spring and cool summer in 2010 led to a long growing season that yielded fruit with excellent acidity and rich stone fruit characteristics.

FOOD RECOMMENDATIONS: This finely balanced wine is food-friendly and versatile. Enjoy with a seafood salad, chicken with cashews or an omelet.

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 French oak *Sur Lees* for 8 months

ACID/pH: .70/3.70

ALCOHOL: 13.5%

R RUTHERFORD
WINE COMPANY

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

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