Chardonnay Scott Family Estate, Arroyo Seco Monterey 2021



Region

The fog influenced Napa Valley is home to many of California's premium wineries. This famous valley around the natural springs of Oakville, includes the thin strip of soil known as the Rutherford Bench where some of the state's most highly prized vineyards are planted. It is where great Cabernet Sauvignon and Chardonnay are grown and sublime Pinot Noirs from the southern Carneros end of the valley.

Producer

Hand Crafted Wines by the second generation of the Family from magnificent vineyards in the Arroyo Seco, and Carneros Appellations. The perfect pairing of cool-loving varietals and ideal terroir. This marriage of distinct soil type, clonal selection, elevation and microclimate produces outstanding fruit uniquely expressive of its growing region in their Burgundian style Chardonnays and Pinot Noir. Committed to sustainability and the crafting of fine wines.

Tasting Notes

This exuberant Chardonnay is bursting with vibrant aromas of stone-fruit, green apple, and slight sweet oak. Spending 10 months in both steel to retain the fresh fruit notes and French and American oak for a rich and full texture. The midpalate if beautifully creamy with a soft finish balanced by a bright acidity to complement citrus and mineral flavours. Wonderful layers of complexity and a fresh more-ish finish.

Food

Pairs well with summer corn & wood grilled wild king salmon. Also delicious with soft cheeses such as a triple-crème cheese served with apricots.

Country	United States
Region	Napa Valley
Grape(s)	Chardonnay (100%)
Туре	White
Style	Rich
Oaked Style	Oaked

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Grape(s)	Chardonnay (100%)
Туре	White
Style	Rich
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	No

Dry/Sweet Style	Not applicable	
Alcohol Content	14.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk: Egg:	No No
Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes



Technical Information

Richmond House, 1 The Links Popham Close, Hanworth, Middlesex, TW13 6JE

Tel: 020 8744 5550 Fax: 020 8744 5561 info@ellis-wines.co.uk www.elliswines.co.uk