

2017 Chardonnay

Complex citrus fruit flavors and aromas with a slight hint of oak highlight this crisp, clean release. The vineyard was hand harvested and the fruit was fermented using a Chardonnay yeast to enhance the bright fruit character. The light straw color hints at the fresh, appealing flavor profile and delicate oak accents. 100% Chardonnay

ALC 13.0% RS 0.50 pH 3.57 TA 6.45

2017 Pinot Noir

Hand harvested and moved through an 82° fermentation using a Burgundy yeast to enhance the bright fruit character. The cool fog and bay breezes created a moderate vineyard climate resulting in a multi-layered, fruit driven wine with age softened tannins and a pleasant balance of fruit and oak. Aged 18 months in new and neutral French and American oak barrels. 94% Pinot Noir, 6% Syrah

ALC 13.0% RS 0.50 pH 3.63 TA 5.55



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