

“Compromises are for relationships, not wine.”

~~~ Sir Robert Scott Caywood



CARSON SCOTT

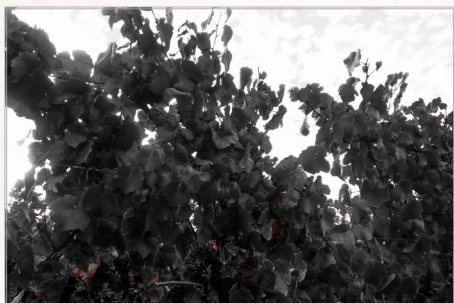
# Enjoy Carson Scott; life is too short to drink anything but the best!

Here at Carson Scott we couldn't agree more.

Based in Northern California's beautiful wine country, we hunt down wines from prestigious growing regions to produce our award-winning blends.

We have the freedom to work with producers from all over California, selecting only the best wines that we age in French oak barrels – to be bottled when their flavor profiles are balanced and distinct.

Vintage after vintage we are uncompromising in our quest to bring you wines that are true representations of their region and variety. We will accept no less to bring you the best.





# CARSON SCOTT

*Chardonnay*

C A L I F O R N I A

## **Winemaking Notes**

**Vintage 2021**

**pH/TA 3.83/5.95g**



## **Tasting:**

**Complex aromas of vanilla, pineapple and nutmeg abound; a rich mouthfeel with flavors of honey, almond and subtle citrus lead to a focused, mouthwatering finish.**

## **Food pairing:**

**Grilled lobster, baked brie cheese or rich cream and mushroom sauces with salmon**



# CARSON SCOTT

*Pinot Noir*

C A L I F O R N I A

## **Winemaking Notes**

**Vintage 2021**

**Aging French Oak Barrels pH/TA 3.59/7.27g/L**



## **Tasting:**

Nuanced Pinot aromas of raspberry and cola lead to a rich mouthfeel and flavors of black cherry, licorice and subtle oaky vanilla. The finish is long and complex with hints of mushroom and clove alongside focused acidity and well-integrated tannins.

## **Food pairing:**

Enjoy with grilled salmon, a pulled pork sandwich or roasted beets and parsnips.



# CARSON SCOTT



*Cabernet Sauvignon*

C A L I F O R N I A

## **Winemaking Notes**

**Vintage 2020**

**Aging French Oak Barrels pH/TA 3.5/6.39g/L**



## **Tasting:**

**True Cab aromas of cassis, black cherry and cacao.**

**A full body and complex tannins frame nuanced vanilla, rich raspberry and coffee flavors. The finish is long and complex, with hints of molasses, tobacco and strawberry jam.**

## **Food pairing:**

**Bacon-wrapped dates, wild game meat, barbecued chicken, strong aged Stilton**

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*For trade inquiries concerning Carson Scott's award-winning wines please contact us.*

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