

# 2017 Chardonnay

Vineyard Montage



VINEYARD

The 2017 CRU Vineyard Montage Chardonnay was sourced exclusively from marine influenced vineyards throughout Arroyo Secco. These vineyards include Cobblestone (clone 809) and Marks Vineyard (clone CH76). Utilizing various clones and terroirs creates complexity in aroma, flavor and balance to the final blend.

## **WINE ANALYSIS**

Total Acid	5.4 g/l	Varietal 100% Chardonnay
RS	0.4 g/l	Appellation Arroyo Seco
рН	3.37	Aging Process 9 Months French Oak,
Finished Alcohol	14.5%	10% New Barrels
Casa Production	352	

#### **APPELLATION DETAIL**

Arroyo Seco

Arroyo Seco



### **TASTING NOTES**

The final blend was aged 9 months on the stirred lees in 10% new French Oak barrels. The wines were then inoculated for malolactic fermentation at the end of primary fermentation. The MLF softened the natural acidity and cultivated aromas of orange blossoms, honey and pure citrus. The barrel aging creates a beautiful palate of soft, round baking spices that balance perfectly with the citrus, creating one our best Chardonnays ever.

## **ACCOLADES**





Best Chardonnay, Best of Class, Platinum – Monterey International Wine Competition

91 Points, Gold – Sunset International Wine Competition

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