



2018 Chardonnay

Arroyo Seco



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VINEYARD

Marks Vineyard, Arroyo Seco

The 2018 Arroyo Seco Chardonnay was sourced from the marine influenced Marks vineyard in the windswept Arroyo Seco AVA. Arroyo Seco is defined by the Arroyo Seco waterway which has created a diverse geography over the millenniums. One of the smallest AVAs in California, Arroyo Seco’s combination of unique soils, cool fog and wind from the nearby Pacific Ocean produce elegant, fruit-forward Chardonnay.

WINE ANALYSIS

Total Acid	4.9 g/l	Varietal	100% Chardonnay
RS	0.5 g/l	Appellation	Arroyo Seco
pH	3.55	Aging Process	10 Months French Oak,
Finished Alcohol	14.5%		
Case Production	902		

APPELLATION DETAIL

Arroyo Seco



TASTING NOTES

The Arroyo Seco Chardonnay is a true testament to the vineyards of Arroyo Seco that contribute fresh fruit notes of peach and pear. Our winemaking team takes those notes and crafts a lovely balance of fruit flavors and the creamy, spice notes from aging in French Oak barrels.

The wine opens with stone fruit and soft melon with a slight note of white citrus. On the mouth the delicate fruit notes are enhanced with green apple and a hint of butter before leading into the long, creamy finish.

We recommend pairing this wine with the complex flavors of barbeque chicken and grilled vegetables

RELEASE DATE

90 Points, Gold – Monterey International Wine Competition