



2018

# Unoaked Chardonnay

Arroyo Seco



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## VINEYARD

Cobblestone Vineyard, Arroyo Seco

The 2018 CRU Unoaked Chardonnay is sourced from the Cobblestone vineyard in marine influenced Arroyo Seco. The soil in this vineyard is packed with cobblestones (which are locally referred to as "Greenfield Pebbles") leading to excellent drainage and heat retention.

## WINE ANALYSIS

Total Acid	<b>8.54 g/l</b>	Varietal	<b>100% Chardonnay</b>
RS	<b>0.4 g/l</b>	Appellation	<b>Arroyo Seco</b>
pH	<b>3.59</b>	Aging Process	<b>Stainless Steel Tanks</b>
Finished Alcohol	<b>14.5%</b>		
Case Production	<b>611</b>		

## APPELLATION DETAIL

Arroyo Seco



## TASTING NOTES

Our unoaked Chardonnay is fermented entirely in stainless steel tanks and enhanced with a slow, cold fermentation that preserves the natural freshness and bright fruit flavors of this wine.

Lively notes of pineapple and lemon blossom lead into flavors of orange and papaya with a soft, honey finish. The tropical notes and mouthwatering acidity make this a perfect "day drinking" wine.

The acidity in this wine makes it an ideal pairing for salty foods as the acidity naturally cuts through the saltiness. We recommend trying it with toasted crostini topped with crisp pancetta and fresh pear.

## ACCOLADES

Best Buy, One of California's Best Chardonnays – Wine & Spirits Magazine