



2019 Chardonnay Arroyo Seco



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VINEYARD

Marks Vineyard, Arroyo Seco

The 2019 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	7.5 g/l	Varietal	100% Chardonnay
RS	0.1 g/l	Appellation	Arroyo Seco
pH	3.55	Aging Process	15 months French oak, 20% new
Finished Alcohol	13.9%		
Case Production	329		

APPELLATION DETAIL

Arroyo Seco



TASTING NOTES

The cool climate vineyards of Arroyo Seco contribute fresh fruit flavors which our winemaker draws out and enhances by aging in French oak barrels for wine that is both fresh and creamy.

The wine opens with floral notes, green apple and a hint of spice cake before leading into flavors of vanilla, caramel and melon. This Chardonnay is creamy yet fruit forward with well-balanced flavors and a long finish.

We recommend pairing it with barbeque chicken, creamy pastas or smoked duck.

SUGGESTED RETAIL PRICE

\$25