



2019

Unoaked Chardonnay

Arroyo Seco



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VINEYARD

Cobblestone Vineyard, Arroyo Seco

The 2019 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 in the vineyard.

WINE ANALYSIS

Total Acid	6 g/l	Varietal	100% Chardonnay
RS	0.5 g/l	Appellation	Arroyo Seco
pH	3.57	Aging Process	Stainless Steel Tanks
Finished Alcohol	14.1%		
Case Production			

APPELLATION DETAIL

Arroyo Seco



TASTING NOTES

Our unoaked Chardonnay is fermented entirely in stainless steel tanks which retains the bright fruit flavors of this wine. Notes of fresh grapefruit and white peach lead into flavors of honeydew melon and lychee with a mineral streak throughout.

Bright and crisp, the unoaked Chardonnay pairs perfectly with seafood such as fire grilled salmon with creamy olive sauce. The acidity in this wine also makes it an ideal pairing for spicy foods, neutralizing the spice and enhancing the other flavors, try it with yellow curry or spicy stir fry.

RELEASE DATE

May 2020