



2020

Unoaked Chardonnay Arroyo Seco



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VINEYARD

Cobblestone Vineyard, Arroyo Seco

The 2020 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	7.5 g/l	Varietal	100% Chardonnay
RS	0.5 g/l	Appellation	Arroyo Seco
pH	3.56	Aging Process	Stainless Steel Tanks
Finished Alcohol	13.9%		
Case Production	2,720		

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. It leads off with fresh flavors of peach, nectarine and lime with a backbone of acidity that gently leads to the grapefruit and candied orange finish.

Bright and crisp, the unoaked Chardonnay pairs perfectly with seafood such as baked tilapia seasoned with lemon and garlic. Or try it with spicy yellow curry with chicken and fresh vegetables.

HISTORY OF ACCLAIM

99 Points, Best of Class, Double Gold, Sunset International Wine Competition, 2020 (2017 Vintage)

One of the Year's Best California Chardonnays, Wine & Spirits Magazine, 2020 (2018 Vintage)

88 Points, Wine Enthusiast (2019 Vintage)

SUGGESTED RETAIL PRICE

\$20