



2020

Unoaked Chardonnay

Arroyo Seco

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.

ACCLAIM



94 Points, Gold, Sunset International Wine Competition
Gold, San Francisco Chronicle Wine Competition



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