



2021 Unoaked Chardonnay Arroyo Seco

VINEYARD

Cobblestone Vineyard, Arroyo Seco

The 2021 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	7.1 g/l	Varietal	100% Chardonnay
RS	0.1 g/l	Appellation	Arroyo Seco
pH	3.4	Aging Process	Stainless Steel Tanks
Finished Alcohol	13.5%		
Case Production	4,284		

APPELLATION DETAIL

Arroyo Seco



TASTING NOTES

Our unoaked Chardonnay is fermented entirely in stainless steel tanks which retain the bright fruit flavors of this wine. It leads off with fresh flavors of green apple, pear, tangerine and lime with a backbone of acidity that gently leads to the grapefruit and lemon zest finish.

Bright and crisp, the unoaked Chardonnay pairs perfectly grilled chicken and citrus salsa or creamy garlic shrimp. The bright acidity also makes it a delightful pairing for spicy foods, we recommend Thai red curry with shrimp and fresh vegetables.

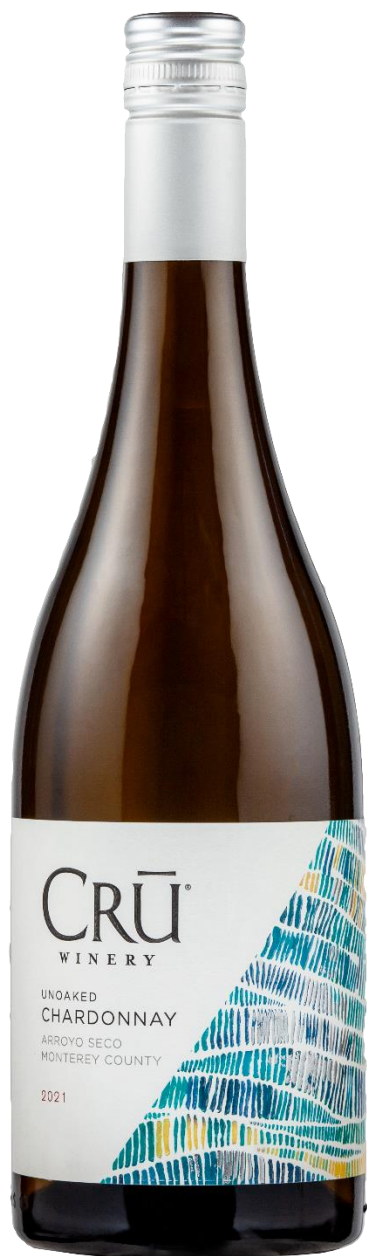
ACCLAIM

90 Points, Best Buy - Wine & Spirits Magazine

GOLD - San Francisco Chronicle Wine Competition

SUGGESTED RETAIL PRICE

\$20



CRU® is a registered trademark of CRU Winery (a DBA of Mariposa Wine Co.).