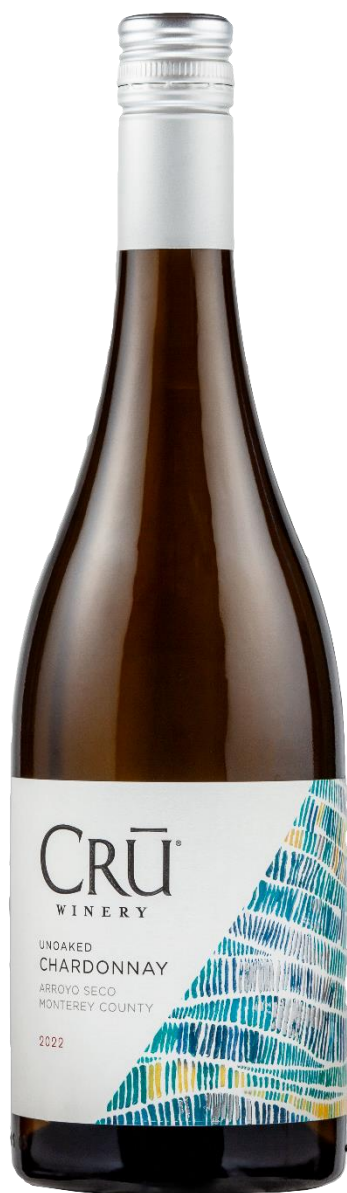




2022 Unoaked Chardonnay Arroyo Seco



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VINEYARD

Cobblestone Vineyard, Arroyo Seco

The 2022 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 g/l	Varietal	100% Chardonnay
RS	0.05 g/l	Appellation	Arroyo Seco
pH	3.6	Aging Process	Stainless Steel Tanks
Finished Alcohol	13.5%		
Case Production	3,842		

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 aromas of lime zest and melon with a mouthwatering palate of tangerine, apple and pear accented by grapefruit and zesty acidity.

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.

HISTORY OF ACCLAIM

- 90 Points, Best Buy**, Wine & Spirits Magazine (2021 Vintage)
- Gold**, San Francisco Chronicle Wine Competition (2021 Vintage)
- 94 Points, Gold**, Sunset International Wine Competition (2020 Vintage)
- Gold**, San Francisco Chronicle Wine Competition (2020 Vintage)
- One of the Year's Best Chardonnays**, Wine & Spirits Magazine (2018 Vintage)
- 99 Points, Best of Class, Double Gold**, Sunset International Wine Competition (2017 Vintage)

SUGGESTED RETAIL PRICE

\$20