

CRŪ[®]

WINERY

2016

Unoaked Chardonnay

Arroyo Seco



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VINEYARD Cobblestone and Marks Vineyards, Monterey County

The 2016 CRŪ Unoaked Chardonnay was sourced exclusively from marine influenced vineyards throughout Arroyo Seco. These vineyards include Cobblestone (clone 809) and Marks Vineyard (clone CH76). Utilizing various clones and terroirs creates complexity in aroma, flavor and balance to the final blend.

WINE ANALYSIS

Total Acid	6 g/l	Varietal	100% Chardonnay
RS	0.5 g/l	Appellation	Arroyo Seco
pH	3.49	Aging Process	Stainless Steel Tanks
Finished Alcohol	13.5%		
Case Production	1044		

APPELLATION DETAIL

Arroyo Seco



TASTING NOTES

Our Unoaked Chardonnay is fermented entirely in stainless steel tanks, blocking the malolactic fermentation. This wine was put through a slow, cold fermentation to preserve and trap the floral attributes of sweet mango, honeysuckle and white flowers. Blocking MLF allows the flavors of the grape to shine and promotes the freshness and natural zing that the AVA provides. The flavors of white peach and lychee with notes of honeydew melon and very soft slate makes this the perfect "Day Drinking" wine.

ACCOLADES



Silver – San Francisco Chronicle
Silver – Monterey International Wine Competition
Silver & 84 Points – Orange County Fair