

CRU Winery Chardonnay Unoaked

THE FACTS

COUNTRY: USA - CA

REGION: Monterey County

APPELLATION: Arroyo Seco

CEPAGE: 100% Chardonnay

WINEMAKING: Sourced from Monterey County's windswept Arroyo Seco AVA. We chose to age this wine in stainless steel tanks to retain the wine's bright fruit flavors.

ALCOHOL BY VOLUME: 13.5%

AGING: Stainless Steel Tanks

ANNUAL PRODUCTION: 3842 cases

THE STORY

Deeply rooted in family & friends, CRU Winery sources fruit from some of the finest vineyards throughout the Central Coast of California.

With a focus on Burgundian and Rhone varietals such as Pinot Noir, Chardonnay & Syrah - which are best suited to this region - we craft wines for quality everyday drinking.

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THE ADJECTIVES

OVERALL: Bright and fruit forward with zesty acidity

AROMAS / FLAVORS: Lime zest, melon, tangerine and pear

MOUTHFEEL: Crisp, lean, vibrant with bright acidity

THE SELLING POINTS

High quality single vineyard Unoaked Chardonnay

PAIRINGS: Poultry, Fish, Spicy Foods, Creamy Pastas

