



ARIUS

2018 CHARDONNAY CALIFORNIA



BRAND STORY

Dedicated and ambitious, at Arius we hand-craft unrivaled wines to represent the best grapes grown in California.

WINEMAKING

We carefully picked the grapes during the cool night and early morning hours. Once at the winery, the grapes were de-stemmed, gently pressed and cold soaked for several days prior to fermentation. We use open top fermenters, which provide more intense color, soften tannins and protect Chardonnay's delicate fruit nuances. After fermentation, the wine is aged in French oak prior to bottling.

TASTING NOTES

This Chardonnay exudes flavors with grace and complexity. Enjoy the nuances of apples, pears and vanilla with a balanced, smooth finish.

TECHNICAL NOTES

VARIETAL COMPOSITION: 100% Chardonnay

REGION: California

PH: 3.61

ALCOHOL: 13.5% By Vol.

TOTAL ACIDITY: 0.57g/100mL

UPC:8-51718-99344-9