

WENTE

VINEYARDS



Eric's Small Lot Chardonnay

Country:	United States	Region:	Livermore Valley, CA
Type:	White	Varietal:	Chardonnay
Format:	12 x 750ml		

BC

AB

SK

MB

TASTING NOTES

Colour: Golden straw yellow.

Aroma: Aromas of lemon zest, green apple, pear, pineapple, and nectarine alongside citrus blossom.

Taste: An excellent balance between fruit and acidity make this wine refreshing and food friendly.

Food: Perfect pair for grilled salmon and seafood or just to sip on its own.

AWARDS & ACCOLADES

2018 ~ 92 Points. "Estate fruit is carefully selected from special certified-sustainable blocks. Fog and cool Pacific breezes influence the character of this cold-fermented, stainless steel–aged white. Bracing, lemon-scented acidity shows itself on the nose with perfumed kiwi and baked apple. Pineapple and cinnamon come into play along with grapefruit zest and a persistent stoniness. Whitetea floral notes clean the palate." - The Tasting Panel, Jul/2019

2018 ~ Bronze Medal - San Francisco Chronicle Wine Competition 2020

2016 ~ 90 Points. "This is a very good example of an unoaked Chardonnay. It has lots of zingy fresh-fruit aromas, lively citrus and green-apple flavors and good supportive acidity to keep the mouthfeel tangy. Winemaker Karl Wente made this one to please his no-frills dad, Eric Wente." - Wine Enthusiast, Dec/2017

2015 ~ 90 Points. - Tasting Panel, Jun/2016

OTHER INFO

Wente Vineyards was the first California winery to produce a wine labeled with the varietal name Chardonnay in 1936. Today, many of the great Chardonnay vineyards in California are planted with the Wente Clone. The 92-acre Estate vineyard that makes Eric's Chardonnay was first planted in 1884 with Sauvignon Blanc and Semillon brought by French grape grower, Louis Mel, to Livermore from Chateau d' Yquem in Bordeaux. The vineyards are planted in a combination of Livermore gravel (rocky soil with excellent drainage) in the flatlands, and a slightly richer gravel soil on the sloping hillside. Our small lot wine is harvested from carefully selected blocks that are estate grown and sustainably farmed. The grapes are handpicked and sorted at harvest time in order to ensure premium quality. Primary fermentation was completed in stainless steel tank. The wine was aged for 4 months in stainless steel tank.



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