

WENTE

VINEYARDS



Morning Fog Chardonnay

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

| BC | AB | SK | MB |
|-----------|---------|-------|---------|
| +175430 | +175430 | +1860 | +175430 |
| Specialty | Open | SO | MBLL |

TASTING NOTES

Colour: Pale straw/gold.

Aroma: Aromas of pear, citrus and vanilla.

Taste: Crisp flavours of green apple and tropical fruit, balanced by vanilla and a touch of toasty oak from barrel aging. With a mouth-filling body, balanced acidity and minerality, this wine delivers a medium-long refreshing finish.

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

AWARDS & ACCOLADES

2018 ~ 91 Points. Editors' Choice "This is a ripe and lush wine that stays well balanced and refreshing while offering plenty of plump pear, cream and baking spice flavors. A good streak of acidity lifts the mouthfeel and positions the fruit flavors front and center." - Wine Enthusiast, Apr/2020

2018 ~ Gold Medal - San Francisco Chronicle Wine Competition 2020

2017 ~ 91 Points. "Citrus rind, green apples, bread crust and fresh herbs. Medium-bodied with crunchy acidity and a bright finish. Drink now." - James Suckling, May/2019

2017 ~ 91 Points. "Due to its east-west orientation, Livermore Valley experiences morning fog pushed by Pacific wind streams through the San Francisco Bay. This wine is fermented in half stainless steel and half neutral French, American, and Eastern European oak barrels. The barreled portion is then aged sur lie for seven months, as is half of the unoaked wine; the other half is racked clean, and 2% Gewürztraminer is added to the final blend. Scents of creamy stone fruit and sweet summer corn offer a clue to the wine's sumptuous body. Chamomile, pear, and vanilla pudding are rich, with a backdrop of river rock that permeates the "fog" and imparts salinity on the tongue. Tangerine, caramel, and apple are in range with a fine acidity. 91" - The Tasting Panel, Jul/2019

OTHER INFO

25% new French oak, 25% used American oak and 50% stainless steel. The oak provides hints of vanilla and texture and the steel preserves the naturally vibrant fruit flavors and minerality inherent in Livermore Valley Chardonnay. The barrel fermented portion was aged sur lie for 8 months and batonnage was performed monthly. This adds a creamy note to the wine and greatly enhances the texture. Sustainably Farmed. Estate Grown. Family Owned for 5 generations. Wente has the distinction of being the first California winery to varietally label Sauvignon Blanc in 1934 & Chardonnay in 1936.



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