

WENTE

VINEYARDS



Riva Ranch Vineyard Chardonnay

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

| BC | AB | SK | MB |
|-------------|---------|-------|---------|
| +403220 | +403220 | +1944 | +403220 |
| Speculative | Open | SO | MBLL |

TASTING NOTES

Colour: Golden yellow.

Aroma: Lovely notes of citrus and tropical fruit, such as pineapple and mango.

Taste: Rich mouthfeel gives a taste of lemon-curd or baked apple tart, graham and toasty vanilla from barrel aging. This opulent Chardonnay has balanced acidity and a long smooth lingering finish.

Food: Pair with green or pasta salads, grilled or poached white fresh fish or shellfish, and roasted chicken infused with herbs.

AWARDS & ACCOLADES

2022 ~ 94 Points. "Lemon drop, sweet cream, fresh corn, and pear tart are some of the stunning flavours that perform on the nose and palate. Pineapple upside-down cake, gardenia, and jasmine are exotic and reflect a marvelous vintage." - Tasting Panel Magazine, Jan/2024

2022 ~ 91 Points. "Grilled pistachio and creamy toast to the ripe, spiced pineapples and lemon curd. Round and full-bodied on the palate with supple, medium-low acidity and a phenolic bite to the broad, waxy finish. Sustainable." - James Suckling, Feb/2024

2022 ~ 91 Points. "Warm aromas of Lemonhead candies, lemon curd, Asian pear and wet rocks invite the nose. The palate combines zesty lemon peel flavors with creamier notes of toasted almond, butter and honeysuckle while leading into a salty finish." - Wine Enthusiast, May/2024

OTHER INFO

Arroyo Seco is widely regarded as one of the best places in California to grow Chardonnay. Riva Ranch is the name of the Wente family's vineyard in Arroyo Seco, where we have been growing Chardonnay since the 1960's. Wente Vineyards was the first California winery to produce a wine labeled as Chardonnay in 1936. Today, many of the great Chardonnay vineyards in California are planted with the Wente Clone. Riva Ranch is presently planted to three Dijon clones and two Wente clones: clone 2A which had been originally selected for it's intense varietal character and low yield, and clone 4, a second generation Wente clone. This wine is barrel fermented about 90% in a combination of 60% new and 40% second use French and American oak barrels which adds notes of vanilla and spice and a softer, fuller mouthfeel. 10% is stainless steel fermented preserving the natural vibrancy of the fruit. Riva Ranch Chardonnay undergoes 100% malolactic fermentation and is barrel aged sur lie for 8 months.

For more information, please contact International Cellars Inc.

200-1122 Mainland Street, Vancouver, BC V6B 5L1

604 689 5333 info@international-cellars.com

www.international-cellars.com

