

# WENTE

VINEYARDS

*Morning Fog*

CHARDONNAY  
LIVERMORE VALLEY

Y 2017

ESTATE  GROWN



## VINEYARD

Our Estate Grown Morning Fog Chardonnay is named for the morning coastal fog pushed by Pacific wind streams into the bowl of the San Francisco Bay, and lured inland by Livermore Valley's unique East-West orientation. This daily phenomenon moderates the climate to produce excellent, beautifully balanced Chardonnay. Planted on various Wente clones, which are all harvested and vinified separately, the variation within the vineyards adds to the complexity of the wine.

## WINEMAKING

### FERMENTATION

50% barrel fermented in neutral French, American and Eastern European oak.

50% fermented in stainless steel tanks.

### AGING

Barrel fermented portion was aged sur lie for 7 months.

Bâtonnage, the art of stirring the barrels, was performed monthly.

Stainless steel portion was half aged on lees for 7 months while the other half was racked clean to preserve the fresh fruit characters.

## FOOD PAIRINGS

Grilled salmon, pasta with alfredo sauce and a grilled peach salad.

## TASTING NOTES

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

VARIETAL COMPOSITION	ALCOHOL 13.5%	HARVEST DATE(S) 10/6-10/18
98% Chardonnay	PH 3.52	BRIX AT HARVEST 24.6
2% Gewürztraminer	TA 0.68g/100ml	



Wente Vineyards is a Certified California Sustainable Vineyard and Winery. Less than 2% of all California wineries have received this certification

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