

WENTE

VINEYARDS

Chardonnay

ESTATE GROWN
LIVERMORE VALLEY

2018

ESTATE  GROWN



VINEYARD

Our Estate Grown 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 American oak.

50% fermented in stainless steel tanks.

AGING

Barrel fermented portion was aged sur lie for 5 months.

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

Stainless steel portion was half aged on lees for 5 months while the other half was racked clean to preserve the fresh fruit characters.

FOOD PAIRINGS

Herb-crusted halibut, goat cheese or mushrooms.

TASTING NOTES

Our 2018 Estate Grown Chardonnay is a beautiful expression of the Livermore Valley with aromatics from creamy lemon curd, graham and a touch of floral and vanilla. This wine is medium-bodied with a nice acidity.

VARIETAL COMPOSITION

98% Chardonnay

2% Gewürztraminer

ALCOHOL 13.5%

PH 3.67

TA 0.55g/100ml

HARVEST DATE(S) 9/24-10/10

BRIX AT HARVEST 23.5



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

FAMILY OWNED. ESTATE GROWN. CERTIFIED SUSTAINABLE.
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