

WENTE

VINEYARDS

Morning Fog

CHARDONNAY
LIVERMORE VALLEY

2019

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 American oak barrels.

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

Grilled shrimp tacos, pasta primavera and grilled corn.

TASTING NOTES

Our 2019 Morning Fog Chardonnay bursts with aromatics of graham cracker, green apple, pear and toasty oak. This wine is balanced by hints of lime pie on the palate with a toasted marshmallow creaminess and a lemon meringue finish.

VARIETAL COMPOSITION	ALCOHOL 13.5%	HARVEST DATE(S) 9/14-10/18
95% Chardonnay	PH 3.49	BRIX AT HARVEST 23.4
5% Sauvignon Blanc	TA 0.57g/100ml	
2% Gewürztraminer		
1% Semillon		



Wente Vineyards is a Certified California Sustainable Vineyard and Winery. Less than 4% of all California wineries have received this certification.

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