



## Morning Fog Chardonnay

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/golden in colour.

**Aroma:** Aromas of 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

2016 ~ 92 Points. Highly Recommended. "Aromas of peach skin and musk while the palate shows fresh melon and fig. Distinct minerality on top of underripe pineapple and vanilla cream." - Decanter Magazine, Sept/2017

2016 ~ "Morning Fog is as consistent as the morning fog in the East Bay that cools the vineyards that are home to this wine. Expect a fresh, spicy, floral honeyed nose with a touch of fresh apple core. The attack is a citrus, nutty lees affair with bits of green apple, guava and pear with more citrus poking through the finish. Clams are a good fit here." - Gismondi on Wine, Oct/2017

2015 ~ 89 Points. Editor's Choice "Lightly minty and peachy in aroma, this wine also delivers rich butter, vanilla and pear flavors and a smooth texture on the palate. A butterscotch note lingers on the finish." - Wine Enthusiast, May/2017

2016 ~ "Wente 2016 Morning Fog Chardonnay (Livermore Valley/San Francisco Bay, Calif. &mdash; \$18.99, Liquor Marts and beyond) This California Chardonnay brings aromas of ripe red apples and pears, lemon zest, peach and a chalky note. On the medium-bodied palate the red apple and lemon flavours dominate, with underlying notes of ripe pear and chalkiness. Half of the wine was aged in older, neutral oak barrels, which adds some richness to the texture as well as modest vanilla and caramel flavours. 3.5 stars" - Ben McPhee-Sigurdson, Winnipeg Free Press, Jul/2017

## 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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