

WENTE®

VINEYARDS



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/gold.

Aroma: Aromas of pear, 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 ~ 90 Points. "A lovely, full-bodied, rich Californian white wine made from the state's iconic Chardonnay grape. Aromas of toasted almond, green apple and freshly baked bread. Pair with roast chicken or turkey." - Natalie MacLean, Jan/2018

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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