



WENTE
VINEYARDS

Morning Fog

ESTATE GROWN
CHARDONNAY
LIVERMORE VALLEY · SAN FRANCISCO BAY
2013



“Morning Fog Chardonnay is an great expression of Livermore Valley Chardonnay, with diverse alluvial fans of soil consistently creating Chardonnay with beautiful and lingering minerality, which coupled with the natural acidity from the long and cool growing season, creates a beautiful wine”

- Karl D. Wente, Fifth Generation Winemaker

V I N E Y A R D

Since 1883, five generations of our family have handcrafted fine wines that express the very best of our vineyards and winemaking expertise. 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. Recognized as “California’s First Family of Chardonnay”, our family was the first in California to produce a varietally labeled Chardonnay made from our Wente clone. Today, many of the great Chardonnay vineyards in California are planted with the Wente clone, which originated from our family’s estate.

W I N E M A K I N G

FERMENTATION 50% of this wine was barrel fermented in neutral French, American and Eastern European oak. The other 50% was fermented in stainless steel tanks in order to preserve the natural fruit flavors inherent in this Chardonnay.

AGING The barrel fermented portion was aged sur lie for 7 months. Bâtonnage, the art of stirring the barrels, was performed monthly. This adds a creamy note to the wine and greatly enhances the texture. From the remaining 50% of the stainless steel portion, half was aged on lees for 7 months while the other half was racked clean to preserve the fresh fruit characters.

T A S T I N G N O T E S

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
98% Chardonnay,
2% Gewürztraminer

ALCOHOL 13.5%
pH 3.52
TA 0.68g/100ml

HARVEST DATE(S) 9/25-10/12
BRIX AT HARVEST 23.8
RELEASE DATE July 2014

FAMILY OWNED. ESTATE GROWN. CERTIFIED SUSTAINABLE.
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