

WENTE

VINEYARDS

Morning Fog

CHARDONNAY
CENTRAL COAST

Y 2021

FAMILY OWNED



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. This daily phenomenon moderates the climate to produce excellent, beautifully balanced Chardonnay. Our family was the first in California to produce a varietally labeled Chardonnay from our Wente clone. Today, many of the great Chardonnay vineyards in California are planted with the Wente clone.

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 salmon, sage-butter chicken, and butternut squash risotto.

TASTING NOTES

Our 2021 Morning Fog Chardonnay bursts with aromatics of citrus and green apple complemented by hints of toasty oak and vanilla from barrel-aging. This wine is balanced by a lingering minerality and natural acidity to create a beautiful wine.

VARIETAL COMPOSITION	ALCOHOL 13.5%	HARVEST DATE(S) 9/11-10/7
95% Chardonnay	PH 3.49	BRIX AT HARVEST 24.1
5% Gewürztraminer	TA 0.57g/100ml	



Wente Vineyards is a Certified California Sustainable Vineyard and Winery. Less than 10% of all California wineries have received this certification.

FAMILY OWNED. CERTIFIED SUSTAINABLE.

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