

# WENTE<sup>®</sup>

VINEYARDS

## Morning Fog

### CHARDONNAY

### CENTRAL COAST

Y 2022

FAMILY OWNED

#### VINEYARD

Our 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

Baked lemon chicken, Havarti cheese, and mixed nuts.

#### TASTING NOTES

Our 2022 Morning Fog Chardonnay shows light barrel notes of sweet cream and vanilla that merge seamlessly with crisp D'Anjou pear. These notes are supported by an underlying tone of sweet pineapple and lemon curd. The mouthfeel shows the weight and depth of a classic Chardonnay.

##### VARIETAL COMPOSITION

98% Chardonnay

2% Gewürztraminer

ALCOHOL 13.5%

PH 3.35

TA 0.58g/100ml

HARVEST DATE(S) 9/15-10/20

BRIX AT HARVEST 24.6



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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