







CHARDONNAY CENTRAL COAST

^y 2023

FAMILY



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 AND AGING

50% barrel fermented in neutral American oak barrels. 50% fermented in stainless steel tanks. 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 while the other half was racked clean to preserve the fresh fruit characters.

VARIETAL COMPOSITION

95% Chardonnay - 5% Gewûrztraminer

FOOD PAIRINGS

Garlic butter and herb crusted shrimp bake Oysters and an oyster mignotte sauce

TASTING NOTES

Our 2023 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.

 $\begin{array}{ccccc} {\sf ALCOHOL} & {\sf TA} & & {\sf pH} & & {\sf RELEASE\ DATE} \\ 13.5\% & 0.5\ {\rm g/100ml} & 3,42 & & {\sf May\ 2024} \end{array}$

REVIEWS

"Vibrant and expressive, with a terrific mix of nutmeg-scented pear, Fuji apple and peach flavors that are delicate and precise but not shy on concentration and generosity. Sleek, precise acidity and hints of lemon meringue linger on the finish."— MaryAnn Worobiec -Wine Spectator - 90 pts

"Broad aromas of pear, honeydew and cantaloupe draw the nose into this freshly styled bottling. There is ample tension to the palate, where those melon flavors are layered in light coconut and jasmine elements." – Wine Enthusiast - 89 pts