

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

2022 ~ 92 Points. "Nectarine, peach blossom, and chamomile generously spread across the palate. Midpalate notes of papaya and gardenia develop into a tropical paradise, followed by a caress of vanilla custard on the balanced finish." - The Tasting Panel, Nov/2023

2022 ~ 90 Points. "Approachable, expressive, zesty. A consistent crowd favourite, the approachable Wente suggests sweet pineapple and honey, butterscotch and lemon with acacia blossoms and a hint of nuts. The palate echos the nose, it is juicy and expressive but not overdone or too fleshy. Approachable, balanced and bright with a nice long finish." - Daenna Van Mulligen, winescores.ca, Nov/2023

2022 ~ 90 Points. BEST BUY "Lively aromas of jasmine and pineapple are tropical, yet show restraint on the nose of this bottling. Those tropical elements add flavors of coconut and plumeria on the palate, as the vibrant acidity causes the wine to dance across the tongue." - Wine Enthusiast, Mar/2024

2021 ~ 91 Points. "Following a good streak of acidity and notes of toasted coconut, banana, lychee, and honeysuckle, flavours of green apple and toasted cinnamon alight on the finish." - The Tasting Panel, Jul/2022

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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