

WENTE

VINEYARDS



Riva Ranch Vineyard Chardonnay

Country:	United States	Region:	Monterey, CA
Type:	White	Varietal:	Chardonnay
Format:	12 x 750ml		

BC	AB	SK	MB
+403220	+403220	+1944	+403220
Speculative	Open	SO	MBLL

TASTING NOTES

Colour: Golden yellow.

Aroma: Lovely notes of citrus and tropical fruit, such as pineapple and mango.

Taste: Rich mouthfeel gives a taste of lemon-curd or baked apple tart, graham and toasty vanilla from barrel aging. This opulent Chardonnay has balanced acidity and a long smooth lingering finish.

Food: Pair with green or pasta salads, grilled or poached white fresh fish or shellfish, and roasted chicken infused with herbs.

AWARDS & ACCOLADES

2023 ~ 93 Points. "One of California's most iconic Chardonnays, this vintage is fresh and vibrant, with butterscotch melded to a stony frame. The mouthfeel offers a sensation of creamy oak with a tension from its fine acid structure. Mango and banana are pleasing treats." - Meredith May - Tasting Panel Magazine, Oct/2024

2023 ~ 91 Points. "A toasty, full-bodied wine in the tradition of reserve-style chardonnays. Shows ample oak spice, charred baguette, butter and baked apple flavors on a smooth, creamy texture, yet with a good nip of lemon zest acidity to keep it balanced. Good value, too. Drink now." - Jim Gordon - James Suckling, Dec/2024

2023 ~ 90 Points. "Minty white flower aromas meet with tart green apple and toasty oak notes on the nose of this bottling. There's a decent tension to start the sip, which evolves into baked apple and roasted nut flavors." - Matt Kettmann - Wine Enthusiast, Apr/2025

2022 ~ 94 Points. "Lemon drop, sweet cream, fresh corn, and pear tart are some of the stunning flavours that perform on the nose and palate. Pineapple upside-down cake, gardenia, and jasmine are exotic and reflect a marvelous vintage." - Tasting Panel Magazine, Jan/2024

2022 ~ 91 Points. "Grilled pistachio and creamy toast to the ripe, spiced pineapples and lemon curd. Round and full-bodied on the palate with supple, medium-low acidity and a phenolic bite to the broad, waxy finish. Sustainable." - James Suckling, Feb/2024

2022 ~ 91 Points. "Warm aromas of Lemonhead candies, lemon curd, Asian pear and wet rocks invite the nose. The palate combines zesty lemon peel flavors with creamier notes of toasted almond, butter and honeysuckle while leading into a salty finish." - Wine Enthusiast, May/2024

2022 ~ "Pretty nose of lemon curd and caramel; palate of vanilla oak, pineapple and buttered toast." - Decanter World Wine Awards 2024

2022 ~ "Grilled pineapple, Meyer lemon and marmalade notes are generous and plump, with juicy acidity. Details of cardamom, clove and candied ginger finish on a supple, creamy frame." - Wine Spectator, Jul/2024

2022 ~ "It's hard to talk about California chardonnay without mentioning Wente Vineyards, which has worked with the grape since 1908. In fact, a clone developed by the Wentes is grown by other wineries throughout the state. The Riva Ranch vineyard south of San Francisco has been managed by Wente Vineyards since the 1960s. About 90 per cent of the juice was barrel fermented in new and second-use French and American oak. It was also aged on the lees & dead yeast cells & for six months, creating a lovely creamy texture. Look for flavours of lemon, nectarine, mandarin orange, vanilla, cream and buttered popcorn. Consisting of 97 per cent chardonnay and three per cent gewurztraminer, it boasts just a kiss of spice." - Darren Oleksyn, Calgary Herald, Sep/2024

OTHER INFO

Arroyo Seco is widely regarded as one of the best places in California to grow Chardonnay. Riva Ranch is the name of the Wente family's vineyard in Arroyo Seco, where we have been growing Chardonnay since the 1960's. Wente Vineyards was the first California winery to produce a wine labeled as Chardonnay in 1936. Today, many of the great Chardonnay vineyards in California are planted with the Wente Clone. Riva Ranch is presently planted to three Dijon clones and two Wente clones: clone 2A which had been originally selected for its intense varietal character and low yield, and clone 4, a second generation Wente clone. This wine is barrel fermented about 90% in a combination of 60% new and 40% second use French and American oak barrels which adds notes of vanilla and spice and a softer, fuller mouthfeel. 10% is stainless steel fermented preserving the natural vibrancy of the fruit. Riva Ranch Chardonnay undergoes 100% malolactic fermentation and is barrel-aged sur lie for 8 months.



For more information, please contact International Cellars Inc.
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