

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

2023 ~ Bronze Points. "Aromatic melon, grapefruit and lemon peel nose; palate of lime, peach, vanilla cream and a bright, fresh acidity." - Decanter World Wine Awards 2025

2023 ~ Best Buy Points. "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." - Matt Kettmann - Wine Enthusiast, Dec/2024

2023 ~ 91 Points. "A creamy wash of toasted brioche settles on the palate as perky acidity livens up notes of lemon sorbet, white tea, and fresh melon." - The Tasting Panel, Sep/2024

2023 ~ 90 Points. "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. Drink now." - Wine Spectator, Nov/2024

2023 ~ "Morning Fog has been a consistently solid offering from the Livermore Valley that opens with green apple freshness born among the morning fog that drifts across the San Francisco Bay and pushes into the Livermore Valley. The fog is a sunscreen in the day and an acid fixer at night. Look for fresh floral, sweet cream, and buttery notes offset by fresher green apples and tropical pineapple with a splash of vanilla in the finish. I like this wine with West Coast Dungeness crab or a lemon stuffed roasted chicken." - Gismondi on Wine, Oct/2024

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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