

Eric's

UNOAKED CHARDONNAY LIVERMORE VALLEY, SAN FRANCISCO BAY 2018



Vineyard

Our Small Lot wines are hand-harvested from carefully selected blocks that are estate grown and certified sustainable. With an east-west valley orientation, the site gets warm days and cool nights that are influenced by fog and breezes from the San Francisco Bay and Pacific Ocean. The grapes are handpicked and sorted at harvest in order to ensure premium quality.

Winemaking

FERMENTATION

Fermented cold in stainless steel tanks.

AGING

The wine was aged for 4 months in stainless steel tanks and on the lees.

Tasting Notes

Our 2018 Small Lot Eric's Chardonnay opens with notes of ripe Meyer lemon and Key Lime pie, rounded out with a bright acidity.

Food Pairings

Oysters on the half shell, sashimi, or a fresh market salad.

History

Founded in 1883, Wente Vineyards is the country's oldest continuously operated family-owned winery. Owned and managed today by the Fourth and Fifth Generations of the Wente family, the winery draws from its acres of sustainably farmed estate vineyards in the Livermore Valley, San Francisco Bay, and Arroyo Seco, Monterey winegrowing regions to make an outstanding portfolio of wines.

VARIETAL COMPOSITION

100% Chardonnay

ALCOHOL

13.5%

WINEMAKER

Karl D. Wente

RELEASE DATE

March 2019



Wente Vineyards is a Certified California Sustainable Vineyard and Winery. Less than 2% of all California wineries have received this certification