



2016 ERIC'S CHARDONNAY

WENTE® *Small Lot*

VINEYARDS



APPELLATION: Livermore Valley, San Francisco Bay

VARIETAL CONTENT: 100% Chardonnay

WINEMAKER: Karl D. Wente

ALCOHOL: 13.50%

pH: 3.44

TA: 0.67 / 100ml

RELEASE DATE: May 2017

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.

FERMENTATION

Primary fermentation was completed cold in stainless steel tanks to retain the fruit's delicate aromatics and flavors.

AGING

The wine was aged sur lie for 4 months in stainless steel tanks.

DESCRIPTION

This unoaked Chardonnay is a favored style of Fourth Generation Winegrower, Eric Wente. It is clear and bright with medium weight, intriguing minerality and a touch of creaminess. This wine exhibits aromas of green apple, lemon citrus, white peach and pineapple with hints of jasmine and mandarin orange. An excellent balance between fruit and acidity make this wine refreshing and food friendly.

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 nearly 3,000 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.

