



ESTATE  GROWN

Morning Fog

CHARDONNAY
2007

Appellation: 98% Livermore Valley, San Francisco Bay
2% Arroyo Seco, Monterey

Varietal Content: 98% Chardonnay, 2% Gewürztraminer

Winemaker: Karl D. Wente

Alcohol: 13.5%

pH: 3.58

Total Acid: 0.58 g/100ml

Residual Sugar: 0.5%

Origin: Each summer morning, fog billows inland through the Golden Gate, pushed by Pacific wind streams into the bowl of the San Francisco Bay. Here, it forms deep fog banks that rest on the East Bay Hills. In just one place, the Livermore Valley, with its unique East-West orientation, the fog banks come further east, cooling the air as it goes. This daily phenomenon creates the Mediterranean or Marine climate found in less than 1% of the world's land mass. And it makes the San Francisco Bay and Livermore Valley appellations ideal for growing wine grapes that are beautifully balanced. This Chardonnay, named Morning Fog, pays homage to this rare climate.

Fermentation: 50% of this wine was barrel fermented in French oak, while the balance was fermented in stainless steel tanks to preserve the natural fruit flavors inherent in this Chardonnay.

Aging: The barrel fermented portion of this wine was aged sur lie for 7 months. Batonnage, the art of stirring the barrels, was performed monthly. The stainless steel fermented portion was aged on lees for 7 months.

Description: Enjoy aromas of freshly cut red apple, tangerine and tropical fruits, balanced by subtle oak and vanilla from barrel aging. With a mouth-filling body, and flavors of tart apple and toasty graham, this wine delivers a medium-long, refreshing finish.



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5565 Tesla Road, Livermore CA 94550 925.456.2300 tel 925.456.2301 fax

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