

WENTE
FAMILY VINEYARDS

Morning Fog

CHARDONNAY
CENTRAL COAST
2024

FAMILY



OWNED

The Wente Family Vineyards Morning Fog Chardonnay pays homage to the morning coastal fog on the California coast. It is a testament to the Wente family's pioneering role in California's Chardonnay production. The daily morning fog moderates the climate to produce excellent, beautifully balanced Chardonnay. Wente Vineyards was the first to produce a varietally labeled Chardonnay from our Wente clone. Today, many of the great Chardonnay vineyards in California are planted with the Wente clone.

WINEMAKING

Fermented in a combination of stainless steel tanks and American oak barrels. Stainless steel tank fermentation retains fresh fruit and aromatics, while barrel fermentation adds mouthfeel and complexity. This Chardonnay was aged for five months in a combination of barrels and stainless steel tanks. Stainless steel aging helps retain bright fruit and acidity. The barrel-fermented portion was aged sur lie. Lees were stirred monthly to build mouthfeel.

TASTING NOTES

The Morning Fog Chardonnay stands as the cornerstone of the Wente Chardonnay portfolio, and the 2024 vintage proudly upholds this legacy. Subtle oak nuances of sweet cream and vanilla integrate effortlessly with the bright character of crisp Gala apple, underpinned by hints of fresh-cut pear and lemon curd. On the palate, the wine offers the hallmark weight and depth of classic Chardonnay, balanced by a refined acidity that brings a modest richness while preserving its vibrant, fruit-driven freshness.

FOOD PAIRING

Soft cheeses, grilled halibut, roasted lemon chicken, and chicken marsala.

ALCOHOL
14.0%

TA
0.54 g/100 ml

PH
3.48

RELEASE DATE
September 2024



WENTEVINEYARDS.COM

5050 Arroyo Road, Livermore CA 94550 • 925.456.2450

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