

Eric's

UNOAKED CHARDONNAY

LIVERMORE VALLEY, SAN FRANCISCO BAY

2022

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 to preserve the natural esters.

AGING

The wine was aged for 6 months in stainless steel tanks and on the lees.

Tasting Notes

Our 2022 Eric's Chardonnay exemplifies how well the variety grows in our Livermore Estate. This unoaked chardonnay is bursting with aromas of green apple, melon, and white flowers. The wine has bright flavors of citrus peel and honeydew with a touch of minerality.

Food Pairings

This wine pairs perfectly with pan seared scallops and plank smoked salmon with capers.

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

14%

WINEMAKER

Karl D. Wente

RELEASE DATE

May 2023



Wente Vineyards is a Certified California Sustainable Vineyard and Winery. Less than 10% of all California wineries have received this certification

FAMILY OWNED. CERTIFIED SUSTAINABLE.

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