

Chardonnay from the Livermore Valley



When you think of Livermore, California, what comes to mind? High-tech atom-smashing [laboratories](#)? Quantum physics? Microcircuits? Wine? If you picked the last choice, you're in luck, because there is always a Livermore Valley wine just around the corner at [Fry's](#) and other wine shops.

Livermore's [Wente Vineyards'](#) 2009 "[Morning Fog](#)" Chardonnay, (\$14.99 at [Fry's](#)) possesses a unique flavor combination that sets it apart from dozens of others that are lined up on the shelf. The typical Chardonnay green apple flavor has been replaced with a ripe apple flavor and the toasted oak flavor has been enhanced with a hint of graham crackers! The result is a very pleasing Chardonnay that is quite enjoyable and is sure to satisfy what your guests expect in a good white wine.

Its finish has a very well balanced apple acidity, and low alcohol. This makes it smooth, but not too oaky. Because so many people object to over-oaked Chardonnays, this wine provides an excellent example of how a skilled winemaker can listen to customer input and come up with a well-rounded set of flavors. This is also helped along by the perfect growing conditions in the Livermore Valley with its incredible centering of bay-area cool and California inland valley dry climates.

Morning Fog Chardonnay goes surprisingly well with chips and salsa or crispy fried chicken. It can be served after 40 minutes in the fridge (50-60 degrees). Because of its smooth tasting characteristics, it's fine to drink closer to room temperature. It's great for your next informal gathering or just pondering the Cosmos.