**Lot 009**

**SMALL LOT RED BLEND**

**LIVERMORE VALLEY, SAN FRANCISCO BAY**

**2016**

*Inspired by generations of collective winemaking expertise, each bottle is artfully blended to express the distinctive terroir and varietal characteristics of each vineyard site.*

**WINEMAKING**

After being handpicked, each variety was fermented separately in either stainless steel tanks or small open top fermenters. During fermentation, the varieties were pumped over or hand punched down three times daily to increase the extraction of aromas, flavors and textures. After blending, the wine was aged for 20 months in 80% new French oak barrels and 20% second and third use French oak barrels.

**TASTING NOTES**

2016 Lot 009 is aromatically fragrant with bold fruit notes and a layer of cassis. Accompanied by bay leaf, this wine is very smooth with a medium body. Our Winemakers recommend decanting this wine upon drinking.

**FOOD PAIRINGS**

Pepperoni pizza

**VARIETAL COMPOSITION**

96% Cabernet Sauvignon  
4% Malbec

**Alcohol:** 14.5%  
**pH:** 3.77  
**TA:** 0.64/100ml

**VINEYARD SITES**

SMITH, SACHAU  
SACHAU

**BARRELS PRODUCED**

9

This series of handcrafted, limited production wines represent artisan winemaking at its finest.

THE WINEMAKERS STUDIO AT WENTE VINEYARDS  
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