

LIMITED PRODUCTION  
**WINEMAKERS**<sup>™</sup>  
 SELECTION

# NECTAR

SMALL LOT WINE  
 ARROYO SECO, MONTEREY

2017

*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

Each variety was fermented over fourteen days in stainless steel tanks with a small collection of special, hand-selected yeasts. After the fourteen-day period was completed, fermentation was stopped by filtering the wine so that there wasn't any yeast left to finish the fermentation. This allowed the finished wine to have a nice residual sweetness.

### TASTING NOTES

Our 2017 Nectar dessert wine has a fresh balance of floral aromatics and ripe fruit, from Jasmine to nectarine and peach making this a beautiful wine to enjoy in the Spring and Summertime.



### VARIETAL COMPOSITION

58% Riesling  
 42% Gewurztraminer

Alcohol: 9.9%  
 pH : 3.00  
 TA: 0.69/100ml

### VINEYARD SITES

Riesling ARROYO SECO  
 Gewurztraminer ARROYO SECO

### BARRELS PRODUCED

**17**

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

THE WINEMAKERS STUDIO AT WENTE VINEYARDS  
 5565 TESLA ROAD, LIVERMORE VALLEY, CA | WENTEWINEMAKERS.COM

