



VINEYARD

Our Limited Release Brut is sourced exclusively from our vineyards in Arroyo Seco, Monterey. Arroyo Seco, where we have been growing grapes since the 1960's, is widely regarded as one of the best places in California to grow Chardonnay. The long, cool growing season with the deep gravelly soil ripen the Chardonnay perfectly which gives natural balance of sugar and acidity.

WINEMAKING

FERMENTATION

Fermentation took place in small stainless steel tanks.

AGING

Aged for two years in the Wente Vineyards' caves in the Methode Champenoise which requires secondary fermentation, before being disgorged.

TASTING NOTES

This is a classic Brut, with aromas and flavors of pear and dried apricot with hints of crème brulee and apple. It has nice complexity from the sur lies aging in the Methode Champenoise, and has a refreshing crispness and lingering vanilla cream aftertaste that pairs exceptionally well with food.

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

12.0%

WINEMAKER

Karl D. Wente

RELEASE DATE

November 2019

CASES PRODUCED

1,300



Wente Vineyards is a Certified California Sustainable Vineyard and Winery. Less than 4% of all California wineries have received this certification