



L I M I T E D  R E L E A S E

BRUT

2 0 0 8

Appellation:	100% Arroyo Seco, Monterey
Varietal Content:	100% Chardonnay
Winemaker:	Karl D. Wente
Alcohol:	13%
pH:	3.22
Total Acid:	0.73 g/100 mL
Residual Sugar:	Dry

Vineyard: The grapes were harvested from the Riva Ranch vineyard in Arroyo Seco.

Fermentation: Primary fermentation occurred in stainless steel tank.

Aging: Aged for two years in the Wente Vineyards' caves in the Méthode Champenoise, which requires a secondary fermentation in the bottle.

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

History: Founded more than 125 years ago, 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 nearly 3,000 acres of estate vineyards in the Livermore Valley, San Francisco Bay, and Arroyo Seco, Monterey winegrowing regions to make an outstanding portfolio of wines.

WENTE
VINEYARDS

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