

2009 The Nth Degree MERLOT



APELLATION	85% Livermore Valley, San Francisco Bay 10% Napa Valley 5% Arroyo Seco, Monterey
VARIETAL CONTENT	75% Merlot, 22% Cabernet Sauvignon, 3% Barbera
WINEMAKER	Karl D. Wente
ALCOHOL	14.4%
PH	3.52
TOTAL ACID	0.60 g/100mL
RELEASE DATE	September 2011

VINEYARD These prime Livermore Valley, Napa Valley and Arroyo Seco Estate vineyards were selected for the Nth Degree program because of their consistent production of exceptional fruit. The selected blocks were farmed to the Nth Degree, using a method we refer to as, “ultra farming”. The grapes were hand-harvested in the early morning into ½ ton bins, hand-sorted, and then crushed into small fermenters.

WINEMAKING The Merlot was fermented in stainless steel tanks and pumped over twice daily. The Cabernet Sauvignon and Barbera were fermented in 1 ½ ton bins and punched down by hand twice daily.

AGING The Merlot was aged for 16 months in American, Eastern European, and neutral oak barrels. The Cabernet Sauvignon was aged for 18 months in French, Eastern European and neutral oak barrels. The Barbera was aged for 18 months in American and Eastern European oak barrels.

DESCRIPTION Showing a vibrant red color, this Merlot has rich aromas and flavors of black cherry, plum and toasted oak with luscious tannins and a long coffee and mocha finish.

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.



FAMILY OWNED.
ESTATE GROWN.
SUSTAINABLY FARMED.