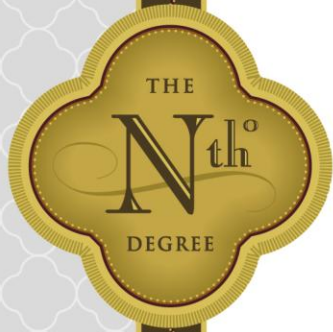


2010 The Nth Degree PINOT NOIR



APPELLATION	100% Arroyo Seco, Monterey
VARIETAL CONTENT	100% Pinot Noir
WINEMAKER	Karl D. Wente
ALCOHOL	14.5%
PH	3.54
TOTAL ACID	0.59g/100mL
RELEASE DATE	April 2012

20 BARRELS PRODUCED

VINEYARD 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 vineyards were “ultra-farmed”; every vine receives at least fifteen passes by hand - to pruning, leaf pulling, removing shoots, and thinning clusters, in an effort to ensure that the grape clusters remaining at harvest are of the highest quality. The grapes were harvested in the early morning into half ton bins and handpicked, sorted, and crushed into small stainless steel fermenters

WINEMAKING Fermentation took place in small 1-ton open top fermentors and the grapes were punched down by hand twice daily, as well as small stainless steel tanks where it was gently pumped over twice daily.

AGING The wine was aged for 15 months in French, Eastern European, and neutral oak barrels.

DESCRIPTION This Pinot Noir has elegant and complex flavors of black cherry, dark plum and ground spices complemented by nuances of forest floor and earth, with a rich mouthfeel and a lingering 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.

WENTE
VINEYARDS

FAMILY OWNED.
ESTATE GROWN.
SUSTAINABLY FARMED.