



2011 The Nth Degree Cabernet Sauvignon

APPELLATION	Livermore Valley, San Francisco Bay
VARIETAL CONTENT	75% Cabernet Sauvignon, 15% Petit Verdot, 10% Malbec
WINEMAKER	Karl D. Wente
ALCOHOL	14.1%
PH	3.59
TOTAL ACID	0.60g/100mL
RELEASE DATE	December 2013
BARRELS PRODUCED	31

VINEYARD Prime Wente estate vineyards from Livermore Valley and Arroyo Seco, Monterey are selected for The Nth Degree program because of their consistent production of exceptional fruit. These elite vineyards receive the utmost care and attention. They are “ultra-farmed”; every vine receives at least fifteen passes by hand, whereby leaves, shoots and clusters are removed to ensure the grape clusters remaining at the time of harvest are of the highest quality. The water is managed so that the vines are perfectly balanced with the correct amount of growth to fully ripen the berries for the optimal level of flavor. The grapes are then hand harvested in the early morning into half ton bins and hand sorted and crushed into small stainless steel fermenters.

WINEMAKING 70% of the wine was fermented in 1.5 ton bins and punched down by hand twice daily. The other 30% was fermented in small upright stainless steel tanks pumped over twice daily.

AGING The wine was aged for 22 months in French, American, Eastern European, and neutral oak barrels.

DESCRIPTION Our 2011 vintage offers mouth-filling flavors and bold tannins characteristic of great California Cabernets. It delights with flavors of ripe black cherry, cassis, black tea, coffee and cocoa, and has a rich, well-balanced finish.

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 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.

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VINEYARDS

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