

2011 The Nth Degree Chardonnay



APPELLATION	Livermore Valley, San Francisco Bay
VARIETAL CONTENT	100% Chardonnay
WINEMAKER	Karl D. Wente
ALCOHOL	14.3%
PH	3.46
TOTAL ACID	0.70g/100mL
RELEASE DATE	January 2013
BARRELS PRODUCED	22

VINEYARD: This wine comes from old Wente and new Wente clones of Chardonnay on the Karl Wente and Herman Wente vineyard blocks that were farmed to The Nth Degree. Each vine received many passes whereby leaves, shoots and clusters were removed to ensure that the only clusters that remained were of the highest quality. The water was managed so that the vines were perfectly balanced with the correct amount of growth to fully ripen the berries for the optimal level of flavor. The grapes were hand harvested into half-ton bins in the early morning.

WINEMAKING: The wine was barrel fermented for 11 months in a combination of French, Eastern European and neutral oak barrels. 100% malolactic fermentation also took place in the barrel.

AGING: The wine was aged sur lie in the same barrels they were fermented in. Battonage was performed weekly to increase mouthfeel and complexity.

DESCRIPTION: This is a beautifully balanced, full-bodied Chardonnay with aromas of ripe apple, apricot and nutmeg that integrate perfectly with flavors of tropical fruit, graham and clove. With crisp acidity and a smooth finish, this is a wonderful example of Livermore Valley Chardonnay.

HISTORY: Founded 130 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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