

2012 The Nth Degree PINOT NOIR



APELLATION	100% Arroyo Seco, Monterey
VARIETAL CONTENT	100% Pinot Noir
WINEMAKER	Karl D. Wente
ALCOHOL	14.4%
PH	3.49
TOTAL ACID	0.60g/100mL
RELEASE DATE	April 2014
BARRELS PRODUCED	24

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 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 17 months in French, Eastern European, American 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 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.

WENTE
VINEYARDS

FAMILY OWNED.
ESTATE GROWN.
CERTIFIED SUSTAINABLE.