

# 2013 The N<sup>th</sup> Degree PINOT NOIR



<b>APELLATION</b>	100% Arroyo Seco, Monterey
<b>VARIETAL CONTENT</b>	100% Pinot Noir
<b>WINEMAKER</b>	Karl D. Wenté
<b>ALCOHOL</b>	14.7%
<b>PH</b>	3.70
<b>TOTAL ACID</b>	0.59g/100mL
<b>RELEASE DATE</b>	April 2014
<b>BARRELS PRODUCED</b>	20

**VINEYARD** Prime Wenté estate vineyards from Livermore Valley and Arroyo Seco, Monterey are selected for The N<sup>th</sup> 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 one-ton open top bins and the grapes were punched down by hand twice daily, as well as small stainless steel tanks where the must was gently pumped over twice daily.

**AGING** The wine was aged for 17 months in 100% new French barrels.

**DESCRIPTION** This Pinot Noir has elegant aromas and flavors of ripe red berries, black cherry, vanilla, and dark chocolate. The wine is medium bodied with bright acidity and smooth, lush tannins that provide alluring structure and a balanced mouthfeel.

**HISTORY** Founded in 1883, Wenté Vineyards is the country's oldest, continuously operated family-owned winery. Owned and managed today by the Fourth and Fifth Generations of the Wenté 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