

2005 THE NTH DEGREE MERLOT



APPELLATION	100% Livermore Valley, San Francisco Bay
VARIETAL CONTENT	85% Merlot, 15% Cabernet Sauvignon
WINEMAKER	Karl D. Wente
ALCOHOL	14.6%
PH	3.56
TOTAL ACID	0.61 g/100ml
RESIDUAL SUGAR	Dry
RELEASE DATE	November 2007

VINEYARD These prime Livermore Valley vineyards were selected for the Nth Degree program because of their consistent production of exceptional fruit. The selected blocks were farmed to the Nth Degree, using a method we refer to as, “ultra farming”. The grapes were hand-harvested in the early morning into ½ ton bins, sorted, and then crushed into small stainless steel fermentors.

WINEMAKING Fermentation started in small stainless steel tanks. The wine was then racked and barreled where malolactic fermentation was completed.

AGING This wine was aged in oak barrels for 18 months.

DESCRIPTION Showing a vibrant red color, this Merlot has rich aromas of herbal tea, and black cherry married with vanilla that continue in the mouth with luscious tannins and mouth-filling fruit leading to a long, intense finish.

HISTORY Founded 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

5565 Tesla Road, Livermore CA 94550 925.456.2300 tel 925.456.2301 fax

EXPERIENCE THE LEGACY