



2013 BRUT

WENTE
VINEYARDS

Small Lot



APPELLATION: Arroyo Seco, Monterey

VARIETAL CONTENT: 100% Chardonnay

WINEMAKER: Karl D. Wente

ALCOHOL: 12.5%

pH: 3.00

TA: 0.86g/ 100ml

CASES PRODUCED: 1,300

VINEYARD

Our Small Lot wines are hand-harvested from carefully selected blocks that are estate grown and certified sustainable. With an east-west valley orientation, the site gets warm days and cool nights that are influenced by fog and breezes from the San Francisco Bay and Pacific Ocean. The grapes are handpicked and sorted at harvest in order to ensure premium quality.

FERMENTATION

Primary fermentation occurred in stainless steel tank.

AGING

Aged for two years in the Wente Vineyards' caves in the Methode Champenoise which requires a secondary fermentation in the bottle.

DESCRIPTION

This is a classic Brut, with aromas and flavors of pear and dried apricot with hints of floral and crème brulee and apple. It has nice complexity from the sur lies aging in the Methode Champenoise, and has a refreshing crispness and lingering vanilla cream aftertaste that pairs exceptionally well with food.

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 sustainably farmed estate vineyards in the Livermore Valley, San Francisco Bay, and Arroyo Seco, Monterey winegrowing regions to make an outstanding portfolio of wines.

