



Appellation: 93% Arroyo Seco, Monterey

7% Livermore Valley, San Francisco Bay

Winemaker: Karl D. Wente

Alcohol: 14.5%

Origin: Since the early 1960's, Wente Vineyards has been growing Pinot Noir in the Arroyo Seco region of Monterey. This wine was named after the creek that runs through the Estate vineyards. Arroyo Seco is the ideal region to grow this Burgundian varietal because of the long, cool growing season, which allows the grapes to fully ripen and develop deep fruit flavors. The gravelly-loam soils found here, rich with shale and limestone deposits, impart desirable earthy and mineral qualities to the wine. There are several blocks dating back to 1963, which are planted with the old Pommard and Martini clones. Neighboring these are much more recent, high-density plantings that include a variety of new clones. All of the fruit is hand picked and sorted.

Fermentation: A majority of the fermentation took place in small upright stainless steel fermenters, gently pumped over twice daily. Some of the fermentation took place in small 1-ton fermenters, punched down twice daily.

Aging: Aged for 19 months in a combination of new French, American, Eastern European and neutral oak barrels.

Description: This Pinot Noir has aromas of cherry, strawberry, and vanilla, with hints of toasted oak, earth and cigar box. Flavors of black cherry and vanilla are followed by a long fruity finish, with undertones of earth and spice.

