

L I M I T E D  R E L E A S E



P I N O T B L A N C

S M A L L L O T

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Appellation: Arroyo Seco, Monterey
Varietal Content: 90% Pinot Blanc, 5% Chardonnay, 5% Viognier
Winemaker: Karl D. Wente
Alcohol: 13.6%
pH: 3.33
Total Acid: 0.70g/100mL

Vineyard: The Arroyo Seco region, with its maritime breezes that blanket the vineyards, has a perfect climate for Pinot Blanc. Arroyo Seco is a sub-appellation within the Monterey AVA, with topography that begins in the west as a steep, narrow canyon and widens in the east as it nears the edge of the Salinas Valley floor. Pinot Blanc is a close relative of Pinot Noir with similar tight clusters, but it is much less fickle than its red cousin.

Fermentation: The Pinot Blanc and Viognier were fermented in stainless steel tanks. The Chardonnay was fermented in French and neutral barrels.

Aging: The wine was aged in French, Hungarian, neutral barrels and stainless steel prior to bottling.

Description: This Pinot Blanc has bright aromas and flavors of citrus and pear, complemented by lemon and floral notes. With balanced acidity and a rich, full body, this wine has a smooth, yet bright, finish.

History: Founded 130 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.

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