



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

S Y R E N I T Y

S M A L L L O T 2 0 1 1

Appellation:	Livermore Valley, San Francisco Bay
Varietal Content:	50% Counoise, 50% Syrah
Winemaker:	Karl D. Wente
Alcohol:	14.4%
pH:	3.58
Total Acid:	0.63 g/100ml
Barrels Produced:	24

Vineyard: The Counoise was harvested from our Marina vineyard. The majority of the Syrah came from our Hayes vineyard in the Livermore Valley and the small balance from our Arroyo Seco block. These grapes were ultra-farmed, handpicked into half-ton bins, and hand sorted in order to ensure premium quality.

Fermentation: After being handpicked, the Syrah was fermented in stainless steel tanks and pumped over twice daily. The Counoise was fermented in small open top fermenters and hand punched down twice daily.

Aging: The Counoise was aged in neutral oak barrels and the Syrah was aged in French, Eastern European and American oak barrels for 13 months.

Description: This blend has wonderful aromas and flavors of blackberry, roasted coffee, ripe strawberry, toasted spice, with big, yet balanced, tannins and a long, smooth finish bursting with fruit flavors.

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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