

*n*th DEGREE

2021 CABERNET SAUVIGNON



The *n*th DEGREE is a selection of handcrafted, limited production wines created by Fifth Generation Winemaker, Karl D. Wenté. The focus of this small lot program is to create wines that reflect the distinctive terroir of the Wenté family's estate vineyards in Livermore Valley and Arroyo Seco, Monterey. Each wine must show style and finesse of stellar degree to be included in the *n*th DEGREE program. Only the best of the best, regardless of vintage or variety, achieve this distinction.

VINTAGE

The 2021 vintage was a very mild year with a cool spring and warm summer. With temperatures rarely surpassing 90 degrees, the result was ideal grape growing conditions. This weather allowed for a long growing season and harvest, which provided exceptional development of flavors. We are really excited about the wines coming from this vintage.

VINEYARD

Our *n*th DEGREE Cabernet Sauvignon is sourced exclusively from select blocks of our estate vineyards in the Livermore Valley. With many of our vineyards containing blocks of Cabernet Sauvignon, we farm each of them to be a possible component of our *n*th DEGREE Cabernet Sauvignon. Our Cabernet Sauvignon originates from our Sachau, Shannon, Cresta Blanca and Mel Vineyards all farmed to the *n*th DEGREE. Each grape is carefully handpicked and sorted during harvest to guarantee the utmost quality. The Mel vineyard is located across the arroyo that runs directly in front of our historic tasting room property. Our Sachau vineyard is located on top of a hill in our vineyards, which situates it in the warmest climate of our estate. The sun and wind exposure produce a red fruit with bold flavors. While fruit from the Mel and Smith vineyards make up part of the blend each year, many of our other vineyards that have performed exceedingly well are included in the final blend which allows us to create the best finished wine. The combination of fruit from these vineyard sites creates a Cabernet Sauvignon that has strong flavors with well-balanced tannins and acidity.

WINEMAKING

The grapes were fermented separately in small stainless-steel tanks with pneumatage twice a day to extract all of the aromatics and flavors. Aged for 20 months in 90% new French oak barrels and 10% second use French oak barrels.

TASTING NOTES

The 2021 *n*th DEGREE Cabernet Sauvignon opens with big aromatics of black cherry and cassis complemented by notes of cocoa. This wine has a full body with generous black cherry flavors and finishes with big yet silky tannins.

APPELLATION

Livermore Valley

VARIETAL CONTENT

100% Cabernet Sauvignon

WINEMAKER

Karl D. Wenté

ALCOHOL 15.0%

PH 3.69

TA 0.60/100mL

RELEASE DATE October 2024

BARRELS PRODUCED 21