

2012 The Nth Degree Cabernet Sauvignon



APELLATION	Livermore Valley, San Francisco Bay
VARIETAL CONTENT	80% Cabernet Sauvignon, 8% Petit Verdot, 5% Malbec, 5% Petite Sirah, 2% Merlot
WINEMAKER	Karl D. Wente
ALCOHOL	14.1%
PH	3.76
TOTAL ACID	0.52g/100mL
RELEASE DATE	December 2014
BARRELS PRODUCED	31

VINEYARD Prime Livermore Valley, Napa Valley and Arroyo Seco Estate vineyards were selected for the Nth Degree program because of their consistent production of exceptional fruit. The vineyards were “ultra-farmed”; every vine receives at least fifteen passes by hand - to pruning, leaf pulling, removing shoots, and thinning clusters, in an effort to ensure that the grape clusters remaining at harvest are of the highest quality. The grapes were harvested in the early morning into half ton bins and handpicked, sorted, and crushed into small stainless steel fermenters.

WINEMAKING Fermentation took place in upright stainless steel tanks and pumped over twice daily.

AGING This wine was aged for 22 months in French, Eastern European and neutral oak barrels. For the first 14 months, the individual components were aged separately. Then they were blended and rebarreled together to age the final eight months.

DESCRIPTION Our 2012 vintage offers mouth-filling flavors and bold tannins characteristic of great California Cabernets. It delights with flavors of ripe black cherry, cassis, black tea, coffee and cocoa, and has a rich, well-balanced 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.



WENTE
VINEYARDS