THE Nth DEGREE
The Nth Degree is a selection of handcrafted, limited production wines created by Fifth Generation Winemaker, Karl D. Wente. The focus of this small lot program is to create wines that reflect the distinctive terroir of the Wente family’s estate vineyards. Each wine must show style and finesse of stellar degree to be included in the Nth Degree program. Only the best of the best, regardless of vintage or variety, achieve this distinction.

WINEMAKING
In the Small Lot Winery, all work is done by hand. The Nth Degree vintages require careful treatment from vineyard to barrel because the lots are small and must be kept separate until blending.

- Grapes are gently pressed & placed in small-batch fermenters.
- Traditional methods, such as wild yeast fermentation & weekly batonnage (the stirring of the lees) are hallmarks of the program.
- Each varietal is matched to a barrel aging program from various types of oak that are carefully selected.
- After aging, Karl blends the best of the barrels together and bottles them in limited quantities.
- Every bottle expresses the distinctive vineyard and varietal characteristic of each wine.

WINES
- Chardonnay
- Cabernet Sauvignon
- Pinot Noir (winery exclusive)
- Merlot (winery exclusive)
- Syrah (winery exclusive)
The Vineyards
Prime Wente estate vineyards are selected for The Nth Degree program because of their consistent production of exceptional fruit. These elite vineyards receive the utmost care and attention and are “ultra-farmed.”

- Vines receive at least 15 passes by hand—leaves, shoots and clusters are removed to ensure the clusters remaining at the time of harvest are of the highest quality.
- The water is managed so that the vines are perfectly balanced with the correct amount of growth to fully ripen the berries for the optimal level of flavor.
- The grapes are then hand harvested in the early morning into ½ ton bins and hand sorted and crushed into small stainless steel fermenters.