



2013 Cabernet Sauvignon

THE NTH DEGREE is an exclusive collection of limited-production wines handcrafted 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.

APPELLATION

Livermore Valley | San Francisco Bay

VARIETAL CONTENT

80% Cabernet Sauvignon • 10% Petite Sirah • 5% Petit Verdot • 5% Malbec

ALCOHOL 14.5%

PH 3.76

TA 0.56g/100mL

RELEASE DATE April 2016

BARRELS PRODUCED 30

VINTAGE

2013 was another fantastic year for wine-growing in the Livermore Valley. With relatively low rainfall in the winter, the vintage began early and the grapes benefited from a long, moderate growing season. The resulting crop was a bit lighter than normal but presented excellent flavors and aromas with exceptional concentration and balance.

VINEYARD

Our Nth Degree Cabernet Sauvignon is sourced exclusively from select blocks of our estate vineyards in the Livermore Valley, San Francisco Bay AVA. With the Livermore Valley's unique East-West orientation, well-drained rocky soils, and unique micro-climates, our sustainable farmed vineyards are located in the most desirable hillside settings with exposures ideal for growing Cabernet Sauvignon of distinct character, depth and intensity.

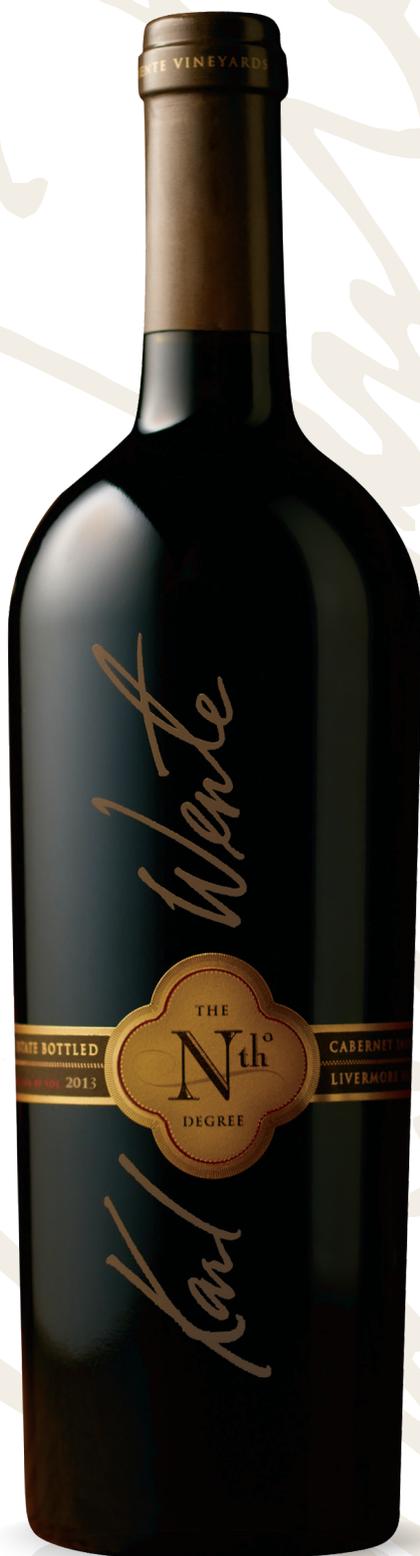
Select blocks of these premier estate vineyards are selected for The Nth Degree program because of their consistent production of exceptional fruit. These elite blocks receive the utmost care and attention. They are farmed to the "Nth Degree"; every vine receives at least fifteen passes by hand, whereby leaves, shoots and clusters are removed to ensure the grape 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 half ton bins and hand sorted and crushed into small stainless steel fermenters.

WINEMAKING

Each varietal was fermented separately in small stainless steel fermenters and pumped over 3 times daily to maximize extraction of flavors and colors. The wine was then aged for 24 months in 75% new French oak barrels.

TASTING NOTES

Dark and concentrated in color, this wine is full-bodied with lush tannins. Aromas of ripe plum, mint, cedar, coffee and cocoa are followed by flavors of black currant, crushed ripe raspberries, dark chocolate, and a hint of fig and white pepper.



WENTE
VINEYARDS

FAMILY OWNED. ESTATE GROWN. CERTIFIED SUSTAINABLE.