



2014 Cabernet Sauvignon

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 IN LIVERMORE VALLEY AND ARROYO SECO, MONTEREY. 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

90% Cabernet Sauvignon, 7% Petite Sirah, 3% Petite Verdot

ALCOHOL 14.6%

PH 3.76

TA 0.63g/100mL

RELEASE DATE April 2017

BARRELS PRODUCED 30

VINTAGE

2014 was another fantastic year for winegrowing 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 sustainably farmed vineyards are located in the most desirable hillside settings with exposures ideal for growing Cabernet Sauvignon of distinct character, depth and intensity.

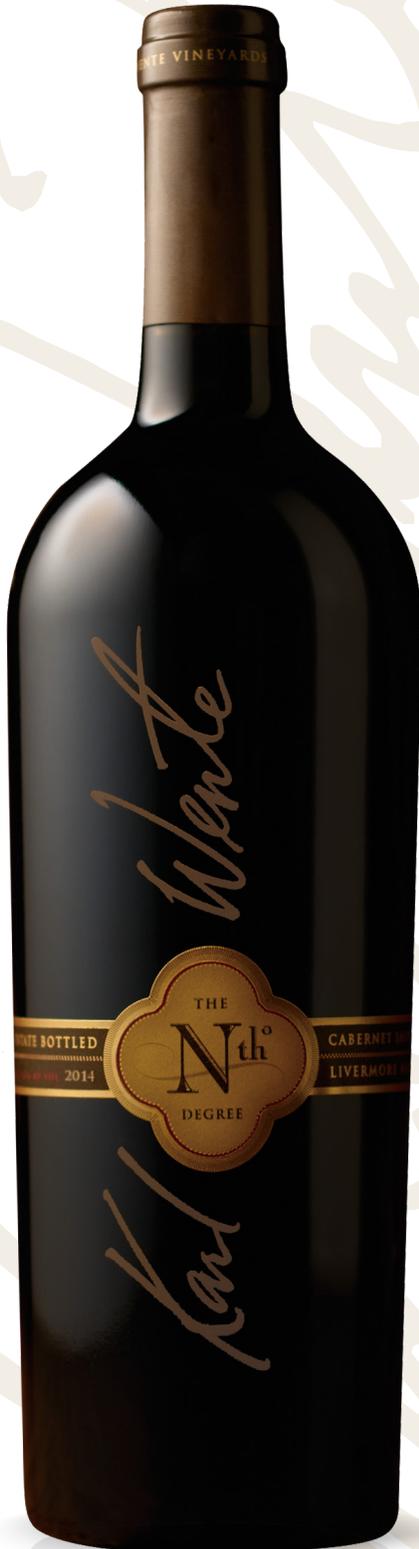
Select blocks of these premier estate vineyards are selected for The Nth Degree program because of their consistent production of exceptional fruit. These elite blocks receive the utmost care and attention. They are farmed to the "Nth Degree"; every vine receives at least fifteen passes by hand, whereby 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 variety was aged separately in French and neutral oak barrels for 3 months then blended and aged for an additional 19 months in 80% new French and 20% 2nd use French oak barrels.

TASTING NOTES

Deep and concentrated in color, this balanced wine is full-bodied with bold tannins. Aromas of dark fruit and cedar are followed by flavors of blackberry, black cherry and toasted oak.



WENTE
VINEYARDS

FAMILY OWNED. ESTATE GROWN. CERTIFIED SUSTAINABLE.