



2015 Chardonnay

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

100% Chardonnay

ALCOHOL 13.9% | PH 3.50 | TA 0.58g/100mL | BARRELS PRODUCED 25

VINTAGE

2015 was another exceptional vintage in the Livermore Valley. We enjoyed a short spring and ample sunlight throughout the growing season. It was another relatively dry year due to drought which provided lower yields and smaller berries, resulting in extremely concentrated, rich, opulent flavor development. The moderate-to-high temperatures were balanced by the regulating effects of the San Francisco Bay, creating ideal conditions for achieving optimum ripeness and balanced acidity.

VINEYARD

This wine comes from old and new Wente clones of Chardonnay on the Karl Wente and Herman Wente vineyard blocks in the Livermore Valley because of their consistent production of exceptional fruit. These elite vineyards receive the utmost care and attention. They are "ultra-farmed"; 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 grapes are then hand harvested in the early morning into half ton bins, hand-sorted, then crushed into small stainless steel fermenters.

WINEMAKING

This Chardonnay was barrel-fermented for 3 weeks in French and neutral French barrels. 100% malolactic fermentation also took place in barrel. The wine was aged sur lie for 14 months in the same barrels they were fermented in. Battonage was performed weekly to increase mouthfeel and complexity.

TASTING NOTES

This elegantly balanced Chardonnay welcomes you with a toasty oak aroma, followed by notes of golden apple and crème brûlée. Layered flavors of citrus, crisp apple, bright acidity and refined finish bring a wonderful example of Livermore Valley Chardonnay.



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VINEYARDS

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