



CABERNET SAUVIGNON

LIVERMORE VALLEY

WETMORE VINEYARD

201+

VINEYARD

Our Estate Grown Wetmore Vineyard Cabernet Sauvignon is named after one of the Livermore Valley's most prominent pioneers, California's first agricultural commissioner renowned for planting vine cuttings from many of Bordeaux's top Châteaux in the temperate Livermore Valley in the 1880s. The descendants of vines Wetmore brought from France thrive today in the gravelly loam soils of our certified sustainable estate vineyards between the Arroyo del Valle and the Arroyo Mocho, streams flowing from the southern hills of the Livermore Valley. From their origins in Margaux in the 19th century to the present, only the best of these Cabernet Sauvignon vines have been selected for each new generation planted. And they are prized for making wines with intensity, depth of flavor, and rich, lush body.



WINEMAKING

FERMENTATION

Fermented in stainless steel tanks and pumped over twice daily.

AGING

Aged for 18 months in 40% new and 60% second and third use French oak barrels.

FOOD PAIRINGS

Filet mignon, roasted potatoes and pasta bolognese.

TASTING NOTES

Our 2017 Wetmore Vineyard Cabernet Sauvignon is beautifully representative of the single vineyard it's grown: notes of earth and dust are complemented by clove and warm blackberry compote. This wine has well-integrated tannins and a long finish making this a fantastic wine for food pairing.

VARIETAL COMPOSITION	ALCOHOL 13.5%	HARVEST DATE(S) 10/2-11/9
75% Cabernet Sauvignon	PH 3.60	BRIX AT HARVEST 25.1
13% Petite Sirah	TA 0.68g/100ml	RELEASE DATE: September 2019
5% Barbera		
4% Petit Verdot		
2% Malbec		

FAMILY OWNED. ESTATE GROWN. CERTIFIED SUSTAINABLE.

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