

2007 THE NTH DEGREE CHARDONNAY



APPELLATION	100% Livermore Valley, San Francisco Bay
VARIETAL CONTENT	100% Chardonnay
WINEMAKER	Karl D. Wente
ALCOHOL	14.1%
PH	3.52
TOTAL ACID	0.61g/100mL
RESIDUAL SUGAR	0.01% RS
RELEASE DATE	January 2009

VINEYARD: This Chardonnay comes from vineyards that were farmed to The Nth Degree. Each vine received at least 15 passes whereby leaves, shoots, and clusters were removed to ensure that the only clusters that remained were of the highest quality. The water was managed so that the vines were perfectly balanced with the correct amount of growth to fully ripen the berries for the optimal level of flavor. The grapes were hand harvested into half-ton bins in the early morning.

WINEMAKING: The wine was barrel fermented in a combination of French, American, Eastern European, and neutral oak.

AGING: This Chardonnay was aged for 15 months in a combination of French, American, European, and neutral oak

DESCRIPTION: This is a beautifully balanced, full-bodied Chardonnay with ripe red apple flavors that integrate perfectly with intense vanilla and complex butter flavors. With a crisp mouth feel and smooth finish, this is a wonderful example of Livermore Valley Chardonnay.

HISTORY: Founded 125 years ago, Wente Vineyards is the country's oldest continuously operated family-owned winery. Owned and managed today by the Fourth and Fifth Generations of the Wente family, the winery draws from nearly 3,000 acres of estate vineyards in the Livermore Valley, San Francisco Bay, and Arroyo Seco, Monterey winegrowing regions to make an outstanding portfolio of wines.

WENTE
VINEYARDS

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