

2007 THE NTH DEGREE SYRAH



APPELLATION	100% Livermore Valley, San Francisco Bay
VARIETAL CONTENT	89% Syrah, 5% Petite Sirah, 5% Mourvedre, 1% Cabernet Franc
WINEMAKER	Karl D. Wente
ALCOHOL	14.41%
PH	3.63
TOTAL ACID	0.62 g/100mL
RESIDUAL SUGAR	0.03% RS
RELEASE DATE	June 2009

VINEYARD: Prime Livermore Valley and Arroyo Seco Estate vineyards were selected for the Nth Degree program because of their consistent production of exceptional fruit. The vineyards were “ultra-farmed”; every vine receives at least fifteen passes by hand - to pruning, leaf pulling, removing shoots, and thinning clusters, in an effort to ensure that the grape clusters remaining at harvest are of the highest quality. The grapes were harvested in the early morning into 1/2 ton bins and handpicked, sorted, and crushed into small stainless steel fermenters.

WINEMAKING: The Syrah was fermented in stainless steel tank and pumped over twice daily. The Petite Sirah was fermented in small one ton bins and punched down by hand twice daily.

AGING: The Syrah was aged for 17 months in French, American, and Eastern European oak. The Petite Sirah was aged for 16 months in American and neutral oak.

DESCRIPTION: This Syrah has rich aromas and flavors of dark berry, chocolate, coffee, smoked bacon and spice. Forward yet well-structured tannins complement the toasted oak, yielding a full-bodied wine with a lingering finish.

HISTORY: Founded more than 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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