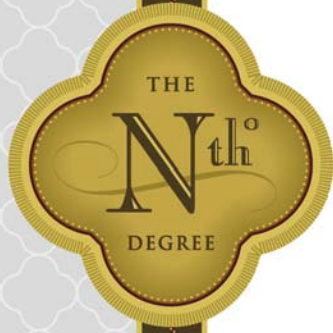


# 2005 THE N<sup>TH</sup> DEGREE MERLOT



<b>APPELLATION</b>	100% Livermore Valley, San Francisco Bay
<b>VARIETAL CONTENT</b>	85% Merlot, 15% Cabernet Sauvignon
<b>WINEMAKER</b>	Karl D. Wente
<b>ALCOHOL</b>	14.6%
<b>PH</b>	3.56
<b>TOTAL ACID</b>	0.61 g/100ml
<b>RESIDUAL SUGAR</b>	Dry
<b>RELEASE DATE</b>	November 2007

**VINEYARD** These prime Livermore Valley vineyards were selected for the Nth Degree program because of their consistent production of exceptional fruit. The selected blocks were farmed to the Nth Degree, using a method we refer to as, “ultra farming”. The grapes were hand-harvested in the early morning into ½ ton bins, sorted, and then crushed into small stainless steel fermentors.

**WINEMAKING** Fermentation started in small stainless steel tanks. The wine was then racked and barreled where malolactic fermentation was completed.

**AGING** This wine was aged in oak barrels for 18 months.

**DESCRIPTION** Showing a vibrant red color, this Merlot has rich aromas of herbal tea, and black cherry married with vanilla that continue in the mouth with luscious tannins and mouth-filling fruit leading to a long, intense finish.

**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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