



2005 THE NTH DEGREE SYRAH

APPELLATION	88% Livermore, San Francisco Bay, 12% Arroyo Seco, Monterey
VARIETAL CONTENT	88% Syrah, 12% Cabernet Sauvignon
WINEMAKER	Karl D. Wente
ALCOHOL	14.5%
PH	3.72
TOTAL ACID	0.62 g/100ml
RESIDUAL SUGAR	Dry
RELEASE DATE	August 2007

VINEYARD These prime Livermore Valley & Monterey vineyards were selected for the Nth Degree program because of their consistent production of exceptional fruit. Then, they were “ultra-farmed”; the grapes were harvested in the early morning into ½ ton bins and handpicked, sorted, and crushed into small stainless steel fermenters.

WINEMAKING Fermentation started in stainless steel tanks and the, at 5 Brix, the wine was lightly pressed into 60-gallon oak barrels, where primary fermentation finished at a cooler temperature. The wine was then racked off its fermentation lees and re-barreled where malolactic fermentation was completed.

AGING This wine was aged in barrel for 18 months.

DESCRIPTION Showing a vibrant purple color, this Syrah has rich aromas of bittersweet chocolate and roasted coffee that continue in the mouth with black cherry and coffee bean flavors. Aggressive tannins lead to a wine that is full bodied with a lingering fruit finish.

HISTORY Founded more than 120 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.



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