



The Nth Degree Cabernet Sauvignon

Country: United Region: Livermore Valley, CA

States

Type: Red Varietal: Blend - Cabernet Sauvignon, Petite Sirah, Petite

Verdot

Format: 6 x 750ml

BC AB SK MB +533406 +742953 +8062

Specialty Open MBLL

TASTING NOTES

Colour: Deep garnet with purple tones.

Aroma: Dark red fruit aromas with baking spice notes.

Taste: Mouth-filling black cherry flavors and bold tannins characteristic of great

California Cabernets. It delights with hints of cocoa, vanilla and toasted oak,

and has a smooth, well-balanced finish.

Food: Grilled rib eye steak or prime rib au jus. Also a good choice for braised lamb

shank.

AWARDS & ACCOLADES

 $2018 \sim$ "Very ripe fruit, with vanilla and coffee notes. Rich in the mouth, quite powerful in style." - Decanter, Mar/2022

 $2017 \sim$ "Jammy fruit nose and palate supported by creamy vanilla. Rich thick wine with lots of smooth tannins." - Decanter, Mar/2022

OTHER INFO

The Nth Degree wines are handcrafted, limited production wines. Select parcels of fruit have been chosen by Fifth Generation Winemaker, Karl D. Wente to epitomize the heritage of these varietals in the Livermore Valley and Arroyo Seco appellations. The focus of this small lot program is to create wines that reflect the distinctive terroir of the Wente family's Estate Vineyards, as well as to highlight the craftsmanship involved in hands-on winemaking. Each wine must show style and finesse of stellar degree to be bottled with the Nth Degree label. Only the best of the best, regardless of vintage or variety, achieve this distinction. Family Owned. Estate Grown. Sustainably Farmed.

