



## 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**

2019 ~ DOUBLE GOLD Points. - San Francisco Chronicle Wine Competition, Jan/2023

 $2018 \sim$  "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.

