

ELIZABETH KESTER

WINEMAKER AT WENTE VINEYARDS

WHAT PROMPTED YOU TO PURSUE WINEMAKING AS A CAREER?

I knew I wanted to be in the industry the first time I visited my family in St. Helena when I was about 13. It was just so beautiful I knew I wanted to be involved somehow. After studying viticulture, enology, and wine business in school, I got my first internship in production. It was then that I realized I wanted purple hands forever.

ANY WINEMAKING TIPS FOR SOMEONE JUST STARTING OUT IN THE INDUSTRY?

Be prepared to work long, hard hours, but also know it is incredibly fun and rewarding. I like comparing harvest to summer camp. You're here all the time, often covered in dirt (or juice, or wine), and everyone is having a blast.

HOW INVOLVED DO YOU GET IN THE VINEYARDS?

It is great working with the Vineyard team. We'll hop in the truck with them to check out what is happening in the vineyard, and during harvest try to make it out as often as possible to taste for ripeness in each block. We often get together to talk about goals and visions for each block.

WHAT'S SOMETHING NO ONE KNOWS ABOUT YOU?

I put on rollerskates after the Northridge earthquake so I could roll around during the aftershocks. (I was 6)

WHAT WAS YOUR FIRST JOB/WORST JOB YOU'VE EVER HAD?

My first job was as a nursery attendant in high school caring for small children, it may have also been the worst since I am a total germaphobe.

WHEN YOU ARE ALL WINE-D OUT, WHAT IS YOUR DRINK OF CHOICE?

Red wine, white wine, pink wine, sparkling wine. I never tire of wine, I just change up the style.

WHAT'S YOUR FAVORITE PLACE IN THE WORLD YOU'VE VISITED?

Floating along the Garonne and Dordogne on a riverboat in Bordeaux. We could see into the backyards of the Chateaus and the little fishing huts along the river.

IF YOU COULD EAT ONE MEAL FOR THE REST OF YOUR LIFE, WHAT WOULD IT BE?

Lettuce. I love lettuce, particularly butter lettuce. Throw in a good sourdough bread, some hard cheese and of course wine. What more do you need?



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- Elizabeth Kester,
Wente Vineyards



PROUD MEMBER OF THE
LIVERMORE VALLEY
WINEGROWERS
ASSOCIATION

THE WINEMAKER'S STUDIO

UNCORK YOUR INNER WINEMAKER

Located at the Estate Winery at Wente Vineyards, The Winemaker's Studio is a fine wine studio that features unique educational experiences. Wine tasting is a given, however, the hands-on seasonal grape growing, food and wine, and winemaking experiences are a must. Visit the Winemakers Lab to blend wines and take home your very own custom blended bottle.

OFFERINGS & EVENTS

Choose from one of these creative tasting experiences, and keep an eye out on new and upcoming events at the tasting room.

Winemaking Blending Experience - What's better than an exceptional bottle of wine? One that you made yourself, of course! Uncork your inner winemaker at one of our "Blending Sessions" at The Winemakers Studio at Wente Vineyards. In this session, you'll taste, evaluate, and blend estate blocks of wine to create your very own bottle of wine.

Wine Aroma Discovery - You discovered a perfect glass of wine, but how do you identify the aromas? Have you read tasting notes from the winemaker and wondered how they came up with the descriptions? Learn how to pick out specific aromas in wine, and be able to describe them with ease. This session is fun, interactive and you will be amazed at how much you learn!

Wine & Food Pairing - Taste delicious wine and food and discover your perfect pairing! In this session, you will experience the concepts of cheese and wine pairing and learn why certain combinations are hits.

Tiny Bubbles - Don't wait until that special occasion to open a bottle of bubbly. Make everyday a special occasion. Learn how to pair sparkling wine with your favorite appetizers, entrees and desserts. Also, learn how to make festive sparkling wine cocktails.

Black Glass Blind Tasting - This blind tasting is unlike any other you've experienced – it will test your senses instead of your sight. In this tasting, you'll try to determine a wine's color without seeing it – what can your nose and mouth reveal to you that your eyes don't? If you can't see the color, how difficult will it be to identify if the wine is red or white? The answer will surprise you! Using only your sense of "smell" and "taste," we challenge you to find the color in our black glass.

The Chardonnay Experience - The Chardonnay Experience gives you the opportunity to visit Wente Vineyards and get a chance to pair different cheeses with all six Chardonnays offered by the First Family of Chardonnay. This experience gives you the chance to try our wines side by side and enjoy their unique aromas and flavors with every sip!



TASTING ROOM

5565 Tesla Rd
Livermore, CA 94550

Wed-Sun 11:00am-5:00pm,
Last tasting at 5 pm.

(925) 456-2305
wentevineyards.com/tasting-rooms



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