



Wise Villa Winery 2018 SANGIOVESE

Awards: Best of Class, Double Gold Medal & 96 Points
in Sunset International Wine Competition



Our 2018 Sangiovese displays flavors of ripe cherry, wild strawberry, roasted red pepper, herbs de provence, clove, vanilla, and dried roses, with a light, lush finish. Pairs best with pasta, cured meats, and light or dark meats.

WINEMAKER'S TASTING NOTES:

"Sangiovese, originally from Italy, is renowned for its bright red fruit flavors combined with spicy elements and subtle herbaceous notes and light, smooth tannins. At Wise Villa, our Sangiovese combines the best of European tradition & American fruitiness. 2018 was a cool vintage, allowing for full maturity of the grapes to intense flavors while retaining fresh acidity & fruit flavors. After hand-picking the grapes, we destemmed but left the berries whole, resulting in partial carbonic maceration (an internal metabolic fermentation which produces candied fruit flavors). We then fermented this wine on the skins in stainless steel tanks at a cool temperature of 65F for 3 weeks, including a 3 day cold soak and extended maceration. This extended skin contact ensured good color, spice and earthy flavor. We aged this wine on 35% new French and American oak and cherry. 100% sur lies aging and battonage (stirring of the yeast lees) contributed extra creamy, pastry flavors. The final wine is deep, rich and full of fruit, spice and vanilla notes."

---Owner & Founder Dr. Grover C. Lee & Winemaker Steven Eriksen

Varietals

100% Sangiovese

Apellation

Lincoln & Auburn, Placer County, Sierra Foothills

Climate

Continental, warm dry days and cool nights with 40°F temperature shifts, Delta breeze

Exposure

South & West facing slopes

Trellis

VSP

Destemming, Fermentation, & Pressing

Destemmed, 3 day cold soak with natural yeast present, 11 day fermentation with punch downs, 7 day extended maceration. Pressed direct to barrels on full lees and aged 10 months.

Soil

Loamy sand, silt, & alluvial clays

Picked (sugar level)

23.5 Brix

Alcohol

13.5%

Acidity

6.4 g/L total acidity & 3.54 pH

Aging

35% new French & Minnesota oak & cherry wood, 60% neutral oak for 10 months on full sur lies contact with monthly stirring.

Final Production

250 cases