



# Wise Villa Winery 2018 MERLOT

**Awards:** Silver Medal in Foothill Wine Fest



*Our 2018 Merlot displays flavors of wild blackberry, ripe plum, black cherry, smoked cedar, leather, & herbs, with a balanced finish. Pairs best with meat, mushrooms, & friends.*

## WINEMAKER'S TASTING NOTES:

"Merlot has had a bad rap of late, but it is the backbone of many of the world's great wines, and is a key component of our flagship wine, our Wisdom of Wise. Due to demand from our fans, in 2016 we decided to release a single varietal Merlot, and have brought it back again in 2017, and 2018 after rave reviews. 2018 was a cool vintage, allowing for full maturity of the grapes to intense flavors while retaining fresh acidity & fruit flavors. The grapes are cold soaked and fermented with whole and crushed berries at cold temperatures, to achieve a partial carbonic maceration and maximize fruit-forward aromatic expression, while maximizing color and tannin extraction. These techniques result in a vibrant fruit profile and lighter tannins. After fermentation, the wines are left on the skins for an extended maceration to ensure full extraction of flavor and tannin from the skins before pressing and being transferred to oak on 100% full lees. This mix of techniques allows the maximum expression of fruit, spice, and lees aromas to produce an intense wine displaying the best qualities of these grapes and vineyards. This wine was aged in oak barrels, 40% new, a mixture of French and American oak, for 20 months, to balance and elevate the wines. The wine was aged on the yeast lees and stirred (batonage) monthly to extract a rich mouthfeel."

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

## Varietals

80% Merlot, 10% Petit Verdot, 10% Petite Sirah

## Apellation

Lincoln, Placer County, Sierra Foothills

## Climate

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

## Exposure

South facing slopes

## Trellis

VSP

## Destemming, Fermentation, & Pressing

Destemmed, 3 day cold soak with natural yeast present, 14 day fermentation with punch downs, 7 day extended maceration. Pressed direct to barrels on full lees and aged 20 months.

## Soil

Loamy sand

## Picked (sugar level)

25 Brix

## Alcohol

13.9%

## Acidity

6.2 g/L total acidity & 3.53 pH

## Aging

40% new French & Minnesota oak and maple wood, 60% neutral oak for 20 months on full sur lies contact with monthly stirring.

## Final Production

254 cases