# Wise Villa Winery 2018 PETIT VERDOT

# Awards: Gold Medal & 90 Points in Orange County Fair



Ur 2018 Petit Verdot displays bold flavors of blackberries, plum, mocha, clove, pepper & smoky cedar, with a deep color & bold finish. Pairs best with red meat, mushroom & dark sauces.

# WINEMAKER'S TASTING NOTES:

"Petit Verdot does indeed have Petit, small, berries. The 2018 vintage had particularly small berries due and intense flavor from the slow, steady ripening over the cool vintage. Smaller berries result in a higher skin to juice ratio. Since skins are where the color, tannins, dark fruit, spice and earth flavors in red wine come from, this wine was destined to have intense flavors. Petit Verdot as a varietal is famous for displaying dark fruit in its simplest form but is accompanied by an intense spice and earth component in the best vintages. After a late-season October harvest, we fermented this wine on the skins in 1 ton picking bins and in stainless steel tanks for 3 weeks, including a cold soak and extended maceration, and the resulting wine is dark in color and flavor, with bold fine-grained tannins and acidity to match. We aged this wine on 40% new French and American oak and hickory and maple wood. This wine is intensely complex and earthy with a long lingering finish."

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

#### **Varietals**

100% Petit Verdot

# Apellation

Auburn, Placer County, Sierra Foothills

#### Climate

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

## Exposure

South West facing slopes

#### **Trellis**

**VSP** 

#### Destemming, Fermentation, & Pressing

Destemmed, 3-day cold soak with natural yeast present, 13 day fermentation with punch downs, 5 day extended maceration. Pressed direct to barrels on full lees and aged 20 months.

#### Soil

Loamy sand, decomposed granite

#### Picked (sugar level)

24.5 Brix

### Alcohol

13.9%

# Acidity

6.2 g/L total acidity & 3.56 pH

#### Aging

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

#### Final Production

240 cases