

# *Wise Villa Winery* 2019 MALBEC

**Awards:** Gold Medal in SF Chronicle



**O**ur 2019 Malbec displays flavors of red plum, blueberry, blackberry, violets, vanilla & mocha with a silky-rich finish. Pairs best with red meats, BBQ, & pasta.

## WINEMAKER'S TASTING NOTES:

"Malbec is native to France but made famous by Argentina, where it produces fruit-forward luscious wines. In our California climate is also produces grapes with intense fruit flavors—primarily blueberry and blackberry—but also distinct notes of violets and mocha. The last month or so of the 2019 vintage was a little cooler than previous years, allowing the grapes to reach full maturity slowly while retaining fresh fruit & acidity. After hand-picking the grapes, we destemmed and partially crushed the berries, leaving some berries whole. This resulted 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 brief cold soak and extended maceration. These techniques maximized the fruit and floral notes of the grape. The wine was then aged on 30% new French and American oak and cherry wood."

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

## Varietals

100% Malbec

## Apellation

Alta Mesa, Lodi, California

## Climate

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

## Exposure

Flat

## Trellis

GDC

## Destemming, Fermentation, & Pressing

Destemmed, 3-day cold soak with partial carbonic maceration and natural yeast present, 10-day fermentation with punch downs, 4 day extended maceration. Pressed direct to barrels on full lees and aged 20 months.

## Soil

Loamy sand

## Picked (sugar level)

24.5 Brix

## Alcohol

12.5%

## Acidity

6.0 g/L total acidity & 3.51 pH

## Aging

35% new French & Minnesota oak & cherry wood, 65% neutral oak for 20 months on full sur lies contact with monthly stirring.

## Final Production

284 cases