



# Wise Villa Winery 2019 ZINFANDEL

**Awards:** Gold Medal & 96 Points in CA State Fair



*A Zinfandel made in the European style, with balance and complexity, is hard to find these days, but it is the style that Wise Villa has made a niche. The 2019 Zinfandel displays luscious flavors of wild blackberries, fresh-ground black pepper, & a juicy but crisp fruit finish. Pairs best with pasta, BBQ, & Mexican dishes.*

## WINEMAKER'S TASTING NOTES:

"Since Zinfandel naturally has very uneven ripening—meaning that each grape in a cluster will be at different ripeness levels from each other—you naturally have a wide range of green, red, and purple berries in the cluster. Most wineries wait until the green berries are ripe, which means the purple berries have already started to raisin—this makes for an over the top, prune flavored wine with a sweet flavor and cocktail-strength alcohol. We are not most wineries, we pick our Zinfandel grapes a few bins at a time, at the peak of plump ripeness, then spend a ridiculous amount of time sorting the grapes, pulling out both the green and the raisin grapes. This results in a Zinfandel with a balanced and crisp flavor, while still maintaining the natural complexity of Zinfandel that can come from a slight variation in ripeness. The less ripe grapes contribute spiciness and crispness to the wine, while the more ripe grapes contribute succulent blackberry fruit flavors. In the winery, we use minimal oak: just enough to add a touch of vanilla to the fruit flavors, but no more than that. 2018 was a cool vintage, allowing for full maturity of the grapes, this produces intense flavors while retaining fresh acidity & fruit flavors."

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

## Varietals

97% Zinfandel, 3% Souzao

## Apellation

Estate fruit from our Sierra Foothills vineyards

## Climate

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

## Exposure

Hillsides

## Trellis

VSP

## Destemming, Fermentation, & Pressing

Destemmed, 3 day cold soak with partial carbonic maceration and natural yeast present, 10 day fermentation with punch downs & pumpovers, 4 day extended maceration. Pressed direct to barrels on full lees and aged 20 months before blending, then married in tank for 1 month before bottling.

## Soil

Sandy Loam, with a decomposed granite geographical influence

## Picked (sugar level)

Variable, on average 24.5 Brix

## Alcohol

13.8%

## Acidity

6.2 g/L total acidity & 3.43 PH

## Aging

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

## Final Production

249 cases