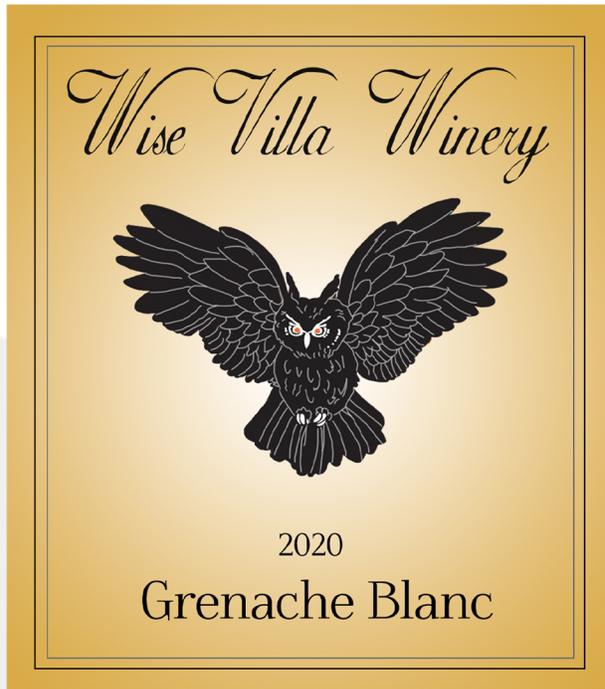




Wise Villa Winery

2020 GRENACHE BLANC



Varietals

100% Grenache Blanc

Apellation

Sierra Foothills, CA

Climate

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

Exposure

Rolling hills

Soil

Sandy loam and decomposed granite

Destemming, Fermentation, & Pressing

| Destemmed & crushed, brief cold soak with natural yeast present, pressed & inoculated, 21 day fermentation at 50 degrees Fahrenheit.

Picked (sugar level)

23.0 Brix

Alcohol

12.6%

Acidity

6.3 g/L total acidity & 3.4 pH

Aging

Aged 8 months on lees in stainless steel, filtered & bottled.

Final Production

132 cases

Our 2020 Grenache Blanc displays refreshing characteristics of this grape with elegant flavors of green apple, pear lemon zest and honeysuckle with hints of minerality on the finish. Pairs with seafood, salad, and Asian cuisine.

WINEMAKER'S TASTING NOTES:

"The 2020 Grenache Blanc was picked at the peak of ripeness to retain acidity & fresh fruit flavors. Once picked the grapes are crushed and left to cold soak on skins (~24 hours). This is done to help extract aromatics and some tannin that help boost and balance the wine. After the short cold soak, the grapes are then pressed, and the juice is pumped into a stainless steel tank. After a cold settling, we inoculated with an aromatic white wine yeast and fermented the clean & clear juice in stainless steel tanks at cold temperatures (55 degrees Fahrenheit) to maintain clean and crisp aromatics. After fermentation completed the wine was left to age on lees to add weight and depth to the final product. The resulting wine is one with bright and crisp aromatics with a long elegant finish."

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