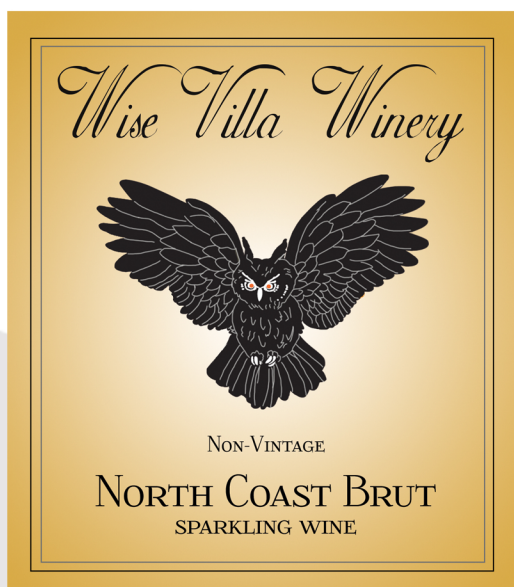




Wise Villa Winery

NORTH COAST BRUT SPARKLING WINE (NON-VINTAGE)



Our North Coast Sparkling wine is a Brut style Méthode Champenoise sparkling wine made from 53% Chardonnay, 45% Pinot Noir and 2% Pinot Meunier. Displaying hints of golden delicious apples and light lime balanced by more citrus fruit and a light tropical aroma on the palate.

Followed by a crisp off-dry finish and pleasant effervescence.

WINEMAKER'S TASTING NOTES:

"We fermented this wine cold and slow in stainless steel, to keep it aromatic, lively and fresh. After the primary fermentation, the wine is bottled with a tirage (mixture of sugar and yeast). The yeast acts on the sugars and results in carbon dioxide being trapped in the bottle. This wine was aged on yeast for 18 months, before the final process of disgorging, adding the dosage and the traditional cork with wire cage is added. The final Brut level dosage balances the acidity beautifully. This refreshing sparkling wine is done in the classic Méthode Champenoise style."

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

Varietals

53% Chardonnay, 45% Pinot Noir, 2% Pinot Meunier

Apellation

North Coast, CA

Climate

Continental, warm dry days and cool windy coastal nights with 50F temperature shifts

Destemming, Fermentation, & Pressing

Picked cold at night & early morning, destemmed, crushed and pressed. Settled in tank, racked & inoculated with aromatic white wine yeast to bring out the maximum flavor expression of the grapes. Stainless steel fermented at 55F to preserve the fruit aromatics & esters.

Picked (sugar level)

Variable, on average 19.5 Brix

Alcohol

12.2%

Acidity

3.11 pH

Aging

Stainless steel for a long slow (1 month) fermentation then aged 18 months on lees in bottle.

Final Production

264 cases