

Wise Villa Winery 2018 TANNAT

Awards: Silver Medal in Foothill Wine Fest



Our 2018 Tannat displays rich flavors of dark fruit, blackberries, leather, cedar, vanilla, & spice, with a firm finish. Pairs best with red meats, BBQ, & dark sauces.

WINEMAKER'S TASTING NOTES:

"Tannat is famous for its deepness and richness, with dark purple color, rich tannins (its name comes from the word tannins), and intense flavor. Originally from the South of France, it came to fame in Uruguay and more recently is trending in California. 2018 was a cool vintage, allowing the Tannat to reach full ripeness slowly while retaining fresh fruit & acidity. Nonetheless, the richness of this grape shines through. Add to this natural tendency for things big and intense that we fermented this wine on the skins in a combination of 1 ton picking bins and stainless steel tanks for 4 weeks, including a cold soak and extended maceration, the resulting wine is dark in color and flavor, with bold fine-grained tannins and acidity. To match the natural flavors from the grape, we aged the wine on 45% new oak, mostly darker toasts from France and Minnesota, to contribute complexities of coffee, chocolate, roasted meat and vanilla. This wine is intensely complex with a long lingering finish.

"

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

Varietals
100% Tannat

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 natural yeast present, 11 day fermentation with punch downs, 7 day extended maceration. Pressed direct to barrels on full lees and aged 20 months.

Soil
Sandy loam

Picked (sugar level)
26.4 Brix

Alcohol
14.2%

Acidity
6.6 g/L total acidity & 3.51 pH

Aging
45% new French & Minnesota oak, maple & hickory wood, 55% neutral oak for 20 months on full sur lies contact with monthly stirring.

Final Production
266 cases