Wise Villa Winery 2018 PETITE SIRAH

Awards: Gold Medal & 94 Points in Foothill Wine Fest



Our 2018 Petite Sirah displays bold flavors of blackberries, plum, mocha, clove and smoky cedar, with a deep color & bold finish. Goes best with red meat & friends.

WINEMAKER'S TASTING NOTES:

"Don't let the name petite fool you, there is nothing small about this wine. From the vineyard, where the medium sized berries develop an incredible density of flavor and color. To the winery, where we maximize flavor and color extraction. This wine is all about the big, bold and intense characteristics. 2018 was a cool vintage, allowing the Cabernet Sauvignon to reach full ripeness slowly while retaining fresh fruit & acidity. Add to this natural tendency for things big and intense that we fermented this wine on the skins in 1 ton picking bins for 3 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. To match the natural flavors from the grape, we aged the wine on 40% 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% Petite Sirah

Apellation

Lincoln, Placer County, Sierra Foothills

Climate

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

Exposure

South facing slopes

Trellis

VSP

Destemming, Fermentation, & Pressing

Destemmed, 3-day cold soak with natural yeast present, 13-day fermentation with punch downs, 5 day extended maceration. Pressed direct to barrels on full lees and aged 20 months.

Soil

Loamy sand

Picked (sugar level)

25.4 Brix

Alcohol

13.8%

Acidity

6.0 g/L total acidity & 3.51 pH

Aging

40% new French & Minnesota oak, maple & hickory wood, 60% neutral oak for 20 months on full sur lies contact with monthly stirring.

Final Production

248 cases