



# Wise Villa Winery 2012 ZINFANDEL

**Awards:** Gold Medal in SF Chronicle & 97 points Wine X Magazine



**O**ur 2012 Zinfandel has flavors of blackberry, plum, raspberry, cranberry, vanilla, black pepper, and mocha with a silky-rich finish.

## WINEMAKER'S TASTING NOTES:

"Zinfandel is the quintessential grape of California. Over the last few decades, it has lived through many permutations. In the 80s and 90s, it was primarily made into a sticky-sweet rose intended to be a cocktail replacement. In the late 90s and 2000s, it was primarily made into a slightly-sweet highly alcoholic jam-flavored wine that was also reminiscent of sweet cocktails. Back in Italy, where the grape is known as Primitivo, they make the wine as a more balanced wine with red and black fruit and peppery notes. We strive for a wine more in the tradition of Primitivo but expressing the dark fruit flavors we can achieve here in California. The challenge with Zinfandel is that it has a tendency to possess raisined grapes on the same vine with green grapes. Therefore, most winemakers will wait until half of the clusters are raisined and the other half are at least not green anymore. We take a much more laborious approach of making multiple passes through the vineyard, picking each cluster exactly as it is ripe. After hand-picking the grapes in five passes through the vineyard to achieve perfect ripeness without elevated sugar and alcohol, we destemmed but left the berries whole, resulting in partial carbonic maceration (an internal metabolic fermentation which produces candied fruit flavors). We then fermented this wine on the skins in stainless steel tanks at a cool temperature of 65F for 3 weeks, including a brief cold soak and extended maceration. These techniques maximized the red candied fruit notes of the grape. We then aged this wine on 30% new French and American oak."

---Winemaker & Viticulturalist Kevin Luther

## Varietals

95% Zinfandel, 5% Petite Sirah, Syrah

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

## Soil

Loamy sand

## Picked (sugar level)

23.0 Brix

## Alcohol

13.0%

## Acidity

6.6 g/L total acidity & 3.42 pH

## Aging

30% new French & Minnesota oak, 70% neutral oak for 20 months on full sur lies contact with monthly stirring.

## Final Production

1000 cases