



# Wise Villa Winery 2015 SYRAH

**Awards:** Silver Medal in SF Chronicle



*Our 2015 Syrah has flavors of black cherry, blackberry, blueberry, peppered smoked steak, shittake mushroom, cedar and mocha with a silky-rich finish.*

## WINEMAKER'S TASTING NOTES:

"Syrah, native to the Rhone Valley of France, is renowned for its intensity of flavor and terroir-specific expression of site. In its home in the Rhone, it mixes dark fruit with a distinct peppery, earthy flavor profile. In Australia, it displays juicy fruit flavors. At Wise Villa we try to unite these divergences into a complex, balanced wine, with a slight bias towards the earthier European style.

After hand-picking the grapes, 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 3 day cold soak and extended maceration. This extended skin contact ensured good color, spice and earth flavor from the stems. We aged this wine on 35% new French and American oak and cherry, hickory and maple wood. 100% sur lies aging and battonage (stirring of the yeast lees) contributed extra meaty, earthy flavors. The final wine is deep, rich and full of dark fruit, spice and earth notes."

---Winemaker & Viticulturalist Kevin Luther

## Varietals

100% 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)

23.5 Brix

## Alcohol

13.6%

## Acidity

6.4 g/L total acidity & 3.62 pH

## Aging

35% new French & Minnesota oak, cherry, maple & hickory wood, 60% neutral oak for 20 months on full sur lies contact with monthly stirring.

## Final Production

250 cases