



Wise Villa Winery

2015 TOURIGA NACIONAL



Touriga Nacional is often used as a port wine in its native Portugal; dry versions such as our 2015 display the dark berry fruit of port but with an extra intensity of smoky cedar, mushrooms, roasted meat, pipe tobacco, and leather, with crisp acidity and lengthy tannins.

WINEMAKER'S TASTING NOTES:

"Touriga Nacional, native to Portugal, holds onto crisp acidity and firm tannins even in a warm climate such as our Lincoln vineyard. After hand-picking the grapes, we fermented this wine on the skins in 1 ton picking bins for 4 weeks, including a cold soak and extended maceration, and the resulting wine is dark in color and flavor, with bold fine-grained tannins and acidity to match. We aged this wine on 40% new French and American oak and hickory and maple wood. This wine is intensely complex and earthy with a long lingering finish."

---Winemaker & Viticulturalist Kevin Luther

Varietals

100% Touriga Nacional

Apellation

Lincoln, Placer County, Sierra Foothills

Climate

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

Exposure

West-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)

24.0 Brix

Alcohol

13.9%

Acidity

6.6 g/L total acidity & 3.48 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

140 cases