



Wise Villa Winery 2016 MALBEC RESERVE



Our 2016 Malbec Reserve has flavors of blackberry, blueberry, violets, cedar and mocha with a silky-rich finish. Classic varietal character & moderate tannins make this an incredibly drinkable red wine. Extended barrel aging also contributes notes of earth, forest, leather & tobacco.

WINEMAKER'S TASTING NOTES:

"Malbec is native to France but made famous by Argentina, where it produces fruit-forward quaffable wines. In our California climate is also produces grapes with intense fruit flavors—primarily blueberry and blackberry—but also distinct notes of violets and mocha. 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 brief cold soak and extended maceration. These techniques maximized the fruit and floral notes of the grape. We aged this wine on 30% new French and American oak and cherry and maple wood for 10. At this point, the wine was racked back down to new oak barrels once more and aged for an additional 12 months, adding tertiary notes of earth, forest, leather & tobacco. It was then blended with 25% Cabernet Sauvignon reserve wine to add complexity & strength. The final blend is complex & powerful."

--- Owner & Winemaker Dr. Grover C. Lee & Winemaker & Viticulturalist Kevin Luther

Varietals

100% Malbec

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, 2 day cold soak with partial carbonic maceration and natural yeast present, 7 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)

23.5 Brix

Alcohol

13.9%

Acidity

6.0 g/L total acidity & 3.62 pH

Aging

30% new French & Minnesota oak, maple & cherry wood, 60% neutral oak for 20 months on full sur lies contact with monthly stirring.

Final Production

80 cases