



# Wise Villa Winery 2016 TEMPRANILLO

**Awards:** Silver Medal in SF Chronicle



**O**ur 2016 Tempranillo displays flavors of plums, cherry, baking spices, vanilla, with a balanced finish. Pairs best with pasta, cured meats, and light or dark meats. The perfectly balanced wine, Tempranillo has medium light and dark fruit, medium spice and oak, all in perfect balance, with medium tannins, medium acid, medium alcohol, and perfect for food pairing.

## WINEMAKER'S TASTING NOTES:

"Tempranillo is the most popular and widely planted wine grape in Spain. This is one of our most versatile food-pairing wines. Tempranillo is known for its luscious mix of red & black fruit, spice, and affinity for absorbing the best of oak flavors. It is also notorious for being an excellent food pairing wine with red meats, pork, BBQ, and pasta."

---Winemaker & Viticulturalist Kevin Luther

## Varietals

100% Tempranillo

## Apellation

Lincoln, Placer County, Sierra Foothills

## Climate

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

## Exposure

South & 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 10 months

## Soil

Loamy sand

## Picked (sugar level)

23.0 Brix

## Alcohol

13.1%

## Acidity

6.2 g/L total acidity & 3.55 pH

## Aging

35% new French & Minnesota oak, 60% neutral oak for 10 months on full sur lies contact with monthly stirring.

## Final Production

350 cases