Wise Villa Winery 2017 Cabernet Sauvignon

Awards: **Gold Medal** in SF Chronicle



Our 2017 Cabernet Sauvignon displays flavors of wild berry, ripe plum, black cherry, smoked cedar, leather, & herbs, with a balanced finish. Pairs best with red meat & mushrooms.

Winemaker's Tasting Notes:

"Cabernet Sauvignon carries complexity & weight and delivers dark fruit, dark spice, and a rich mouthfeel, incredibly complex and pleasing. This variety is called the King of wines for a reason. Cabernet Sauvignon is the most popular grape in the US for a reason: it is incredibly complex and flavorful. 2017 was a cooler vintage, and the grapes were picked slightly leaner than usual, resulting in more spice & herbaceous complexity with brighter fruit flavors. The grapes for this blend are cold soaked and fermented with whole berries at cold temperatures, to achieve a partial carbonic maceration and maximize fruit-forward aromatic expression. These techniques result in a vibrant fruit profile and lighter tannins. After fermentation, the wines are left on the skins for an extended maceration to ensure full extraction of flavor and soft tannins from the skins before pressing and being transferred to oak on 100% full lees. This mix of techniques allows the maximum expression of fruit, spice, and lees aromas to produce an intense wine displaying the best qualities of these grapes and vineyards. This wine was aged in oak barrels, 50% new, a mixture of French and American oak, for 20 months, to balance and elevate the wines. The wine was aged on the yeast lees and stirred (batonage) monthly to extract a rich mouthfeel."

---Owner & Winemaker Dr. Grover Lee & Winemaker Steven Eriksen

Varietals
100% Cabernet Sauvignon

Apellation
Lincoln, Placer County, Sierra Foothills

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

Exposure
North facing slopes

Trellis
VSP

Destemming, Fermentation, & Pressing
Destemmed, 3 day cold soak with natural yeast present, 18 day fermentation with punch downs and pumpovers, 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
13.5%

Acidity
6.3 g/L total acidity & 3.61 pH

Aging
50% new French & Minnesota oak, maple & hickory wood, 50% neutral oak for 20 months on full sur lies contact with monthly stirring.

Final Production
369 cases

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