

Wise Villa Winery 2017 PETIT VERDOT



Our 2017 Petit Verdot has complexities varying between dark berry brambles of blackberries, blueberries, and cranberries, with earthy forest floor patches of smoky cedar, mushrooms, roasted meat, leather, and sage. Finishes with a bold flourish of deep inky color and firm tannins.

WINEMAKER'S TASTING NOTES:

"Petit Verdot does indeed have Petit, small, berries. The 2017 vintage had particularly small berries and intense flavor from the slow, steady ripening over the cool vintage. Smaller berries result in a higher skin to juice ratio; since skins are where the color, tannins, and dark fruit, spice and earth flavors in red wine come from, this wine was destined from the vineyard for intense flavors. Petit Verdot as a varietal is famous for displaying dark fruit in its simplest form, but is accompanied by an intense spice and earth component in the best vintages. After a late-season October harvest, 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."

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

Varietals

100% Petit Verdot

Apellation

Auburn, Placer County, Sierra Foothills

Climate

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

Exposure

East 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, decomposed granite

Picked (sugar level)

24.5 Brix

Alcohol

14.2%

Acidity

6.2 g/L total acidity & 3.52 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

375 cases