Wise Villa Winery 2017 Sauvignon Blanc

Awards: **91 points** in CA State Fair



Our 2017 Sauvignon Blanc displays classic refreshing characteristics of this grape with elegant flavors of passionfruit, white peach, lime, kiwi, almond, cream, subtle vanilla and asian pear. Pairs with seafood, salad, and asian cuisine.

Winemaker's Tasting Notes:

"We picked the grapes early to retain acidity & fresh fruit flavors. We then crushed these Sauvignon Blanc grapes & left them on the skins only briefly to extract a bit of aromatics, then pressed the juice off. After settling out solids, we fermented the clean & clear juice in stainless steel tanks at cold temperatures (45 degrees Fahrenheit) to maintain clean aromas & crisp aromatics. We bottled the wine young & fresh."

---Winemaker & Viticulturalist Kevin Luther

Varietals
100% Sauvignon Blanc

Apellation
Clarksburg, California

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

Exposure
Flat

Trellis
GDC

Destemming, Fermentation, & Pressing
Destemmed & crushed, brief cold soak with natural yeast present, pressed & inoculated, 21 day fermentation at 45 degrees Fahrenheit.

Soil
Loamy sand, silt, & alluvial clays

Picked (sugar level)
22.0 Brix

Alcohol
12.8%

Acidity
7.2 g/L total acidity & 3.33 pH

Aging
Aged 3 months in stainless steel, filtered & bottled

Final Production
450 cases

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