



Wise Villa Winery 2017 TEMPRANILLO

Awards: Bronze Medal & 86 points in CA State Fair



Our 2017 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 a classic Spanish varietal 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. 2017 was a cool vintage, allowing for full maturity of the grapes to intense flavors while retaining fresh acidity & fruit flavors. In the winery, 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 3 day cold soak and extended maceration. This extended skin contact ensured good color, spice and earthy flavor. We aged this wine on 35% new French and American oak. 100% sur lies aging and battonage (stirring of the yeast lees) contributed extra creamy, pastry flavors. The final wine is deep, rich and full of fruit, spice and vanilla notes."

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

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