



Wise Villa Winery 2017 TOURIGA NACIONAL



Our 2017 Touriga Nacional displays rich flavors of dark fruit, blackberries, leather, cedar, vanilla, and spice, with a firm finish. Pairs best with red meats, BBQ, & dark sauces.

WINEMAKER'S TASTING NOTES:

"Touriga Nacional, native to Portugal, holds onto crisp acidity and firm tannins even in a warm climate such as our Lincoln vineyard. 2017 was a cool vintage, allowing for full maturity of the grapes to intense flavors while retaining fresh acidity & fruit flavors. After hand-picking the grapes, 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% Touriga Nacional

Apellation

Lincoln, Placer County, Sierra Foothills

Climate

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

Exposure

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 20 months.

Soil

Loamy sand, decomposed granite

Picked (sugar level)

23.0 Brix

Alcohol

13.2%

Acidity

6.6 g/L total acidity & 3.48 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

180 cases