



Wise Villa Winery

2018 "BOUQUET OF ROSES" ROSÉ BLEND

Awards: Gold Medal in SF Chronicle



Our 2018 Bouquet of Roses is a rosé blend which achieves an aroma, aka "bouquet" reminiscent of roses.

Strawberry, cherry, and more bright fruit aromas complement floral notes. This is a perfect summertime wine.

WINEMAKER'S TASTING NOTES:

"This wine brings together the best elements of rose---bright pink and red fruits, refreshing acidity and balance---with the increased tropical and floral aromatics of Muscat. By blending rose with rose co-fermented on Muscat skins, we are able to extract unique aromas and flavors to create an especially complex rose. The red grapes are left on the skin for 2 days to extract a hint of pink color and red fruit flavors, the juice is then pressed off the skins and allowed to ferment cold in stainless steel for three weeks. A portion of the juice is racked onto Muscat skins to extract the tropical & floral notes from those grape skins, as well as extra tannins to add rich flavor to the wine. Fermentation continues & finishes in stainless steel at 45 degrees Fahrenheit. The wine is then filtered & bottled fresh with all the fruit flavors."

---Winemaker & Viticulturalist Kevin Luther

Varietals

Syrah, Zinfandel, Muscat

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, 2 days skin contact to extract flavor, saigned or pressed. Stainless steel cold fermentation (45F) for 3 weeks for the primary component, 1-2 weeks on muscat skins for the blending component.

Soil

Loamy sand

Picked (sugar level)

22.5 Brix

Alcohol

12.8%

Acidity

6.4 g/L total acidity & 3.42 pH

Aging

Stainless steel for 3 months