



# Wise Villa Winery 2018 TORRONTES



**O**ur 2018 Torrontes is a rare treat, with aromas of citrus, tropical fruit, and peach blossom, with a pineapple and grapefruit finish. Pairs best with fish, Asian cuisine, and summer.

## WINEMAKER'S TASTING NOTES:

"Torrontes is a very interesting, rare grape type. A cross created by Argentinean Monks, crossing Muscat Canelli and Creola (a mission grape variety), it expresses a flavor profile only slightly reminiscent of its parent Muscat, and nothing of creola. Our Torrontes has the bright crispness of a Sauvignon Blanc, the floral and tropical notes of Muscat, and the citrus and diesel notes characteristic of the best dry Rieslings. When one tastes Argentinean Torrontes, you will often see alcohols in the 13-15% range, low acidity and noticeable residual sugar. This is because they ripen the grapes to high sugar levels in order to emphasize the sweet notes of tropical fruits and flowers, aiming for a style similar to off-dry Muscat wines. At Wise Villa we choose to balance Torrontes by picking at much lower sugar levels, achieving a flavor profile and alcohol levels more in line with sparkling winemaking. We then ferment the wine cold and slow in stainless steel, to keep it aromatic, crisp and fresh. 2017 was a particularly warm drought year, and the grapes reached maturity early in the season, being picked in August at 21 brix, while they were still green-gold with citrus notes and only a hint of golden tropical fruits."

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

## Varietals

100% Torrontes

## Apellation

Alta Mesa, Lodi, California

## Climate

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

## Exposure

Flat

## Trellis

GDC

## Destemming, Fermentation, & Pressing

Destemmed & crushed, 2 day cold soak with natural yeast present, pressed & inoculated, 21 day fermentation at 45 degrees Fahrenheit.

## Soil

Loamy sand.

## Picked (sugar level)

21.0 Brix

## Alcohol

11.8%

## Acidity

|7.2 g/L total acidity & 3.33 pH

## Aging

Aged 3 months in stainless steel, filtered & bottled

## Final Production

400 cases